

MASSACHUSETTS PLOUGHMAN



AGRICULTURE

JOURNAL OF

VOL LXII. - NO. 48

BOSTON, MASS., SATURDAY, AUGUST 22 1903

WHOLE NO. 3212

MASSACHUSETTS PLOUGHMAN
NEW ENGLAND JOURNAL OF AGRICULTURE
Official Organ of the N. E. Agricultural Society.

MASSACHUSETTS PLOUGHMAN PUR. CO.
Publishers and Proprietors.
ISSUED WEEKLY AT
NO. 2 STATE STREET,
Boston, Mass.

TERMS:

\$2.00 per annum, advance \$0.50 if not paid in advance. Postage for single copies 5 cents. Persons sending contributions to THE PLOUGHMAN for use in the columns must sign their name, not necessary for publication, but in good faith, otherwise they will be consigned to the good faith of the editor, who will be responsible for the correctness of the same. Correspondence on notes of size paper with ink and upon both sides.

Correspondence from practical farmers, especially from the country, is solicited. Letters should be signed with the writer's real name, in full which will be printed or not, as the writer may wish.

The PLOUGHMAN offers great advantages to active and intelligent portion of the community.

Entered as second-class mail matter.

A Live Vermont Dairy Farmer.
We have some good farmers here in Franklin County, where dairying is so largely followed, and occasional articles as to what they are doing and how will appear as opportunity offers. This letter will be devoted to the farming operations of E. M. Kimball of Berkshires.

The farm comprises two hundred acres, but considerable in the pasture is ledgy waste land. Only about forty acres are included in tillage and meadows, but the soil must be wonderfully productive to furnish fodder for over fifty head, including forty-one cows and four horses. A five-year system of rotation of crop is practiced, which allows of the land being in hay only three years at a time. This, with good previous cultivation and well fertilized, should result, as it must, in excellent crops of hay, as the meadows do not have time to run out before they will again be devoted to corn and other preparatory crops.

There is some old hay in the barns and the crops are promising well for a not very favorable season, so there will not be a necessity for disposing of stock for want of fodder. The cattle barn is 100x44 feet, with large basement stables. The manure goes into an adjoining building, easy of access, leaving the stables roomy, light and clean. There is water in the stables, but every fair day in winter the stock is turned out of doors for exercise.

A large stone silo of 120 tons capacity adjoins the barn, and this is enclosed with a building to protect it from the weather. In this way, it is reasonably thought, the silo will last much longer.

Full-blood Jersey stock is kept, of which twenty-five are either registered or eligible to registry. The stock originally came from Pomfret and Randolph, and is of approved dairy strains of blood.

The butter is put in thirty-pound tubs and shipped to a dealer in Boston. The cows have been steadily gaining in production of butter for several years, and last year reached an average for forty-two cows of 325 pounds per cow. The average price for the year was 23 cents a pound, and the amount received per cow \$77.37. A good record truly for so large a dairy.

Last year each cow's milk was weighed daily, a record kept and once a month the milk was tested. In this way some interesting facts were brought to notice.

The best cow was found to produce 479 pounds of butter, and six went over four hundred pounds. One was found that only produced 174 pounds, and it is needless to say that she did not long retain her place in the dairy—although previously considered a good cow. But it must be a pretty good dairy of this size that could only turn out one poor cow.

It is needless to say that this stock has good quarters for the winter and excellent keeping and care the year round.

Grain of some kind is fed to the cows all the year; that is, when giving milk; about one-half as much grain in summer as in winter. The summer feeding has kept up the flow of milk and is considered profitable.

Cows commence coming fresh milk in September, and butter is made the year round. After feeding what skimmed milk is required for the calves, the remainder is given to pigs; the sales from this source average about \$200, while there is quite an income from the sale of calves above what are wanted on the farm. There is also a good sugar orchard.

E. R. TOWLE.
Franklin County, Vt.

Millet for Ensilage.

In further reply to J. D. Van Valkenburg's inquiry about the use of millet for ensilage, the following information has been kindly offered by station specialists. Mr. V. had plowed twenty acres of corn which looked poorly and had replanted to millet.

I fear that Mr. Van Valkenburg would not be satisfied with silage from this source. The various graminaceous plants with hollow stalks appear to be unadapted to the manufacture of silage. I have always held that there is no gain in putting in the silo any plant which may be satisfactorily cured, unless, of course, one wishes to secure succulent material to give variety to the ration during the winter season. To this statement should be added the fact that silage from oats, millet and similar materials is not desirable.—W. H. Jordan, Director Experiment Station, Geneva, N. Y.

We have had no experience in the making of silage from millet, but I can see no good reason why it should not make silage. Other experiment stations have had broader experience in the making of silage from crops other than corn, soy beans and cowpeas, than we have had here.—E. B. Voorhees, Director Experiment Station, New Brunswick, N. J.

The Hatch Experiment Station has found the Japanese barnyard millet a good crop for the silo. The yield on similar soils is about equal to that of Leamington corn, and it is put in when in the early milk it makes excellent silage. It should be run through a fodder cutter for the best results. It can be cut by the use of the mowing machine, but the binders made for grain will not handle it. We need a machine similar in principle to these binders, but made heavier and stronger so as to handle this millet. The best crop that can now be sown for forage is Hungarian and it can be ensiled with good results. Barley may also be grown and put into the silo, though the crop is rather likely to rust. William P. Brooks, Professor of Agriculture, Amherst, Mass.

Experiments with millet as material for silage have not been numerous, and not very much practical experience is available. If the variety grown is the Pearl or other large growing sorts it can, no doubt, be used for silage to advantage, but if the smaller and finer varieties of millet are grown these can be made into a satisfactory quality of hay so readily that the economy of putting them in the silo may be questioned. If the millets are allowed to become fairly well matured before placing in the silo, they may be too dry to settle well and make the best quality of silage. Under these conditions it would be a benefit to add water as the silo is being filled. Fairly succulent material will settle compactly, and exclude the air so as to keep thoroughly well while that which is lacking in moisture remains loose, and admits sufficient air to create too great fermentation, and fire-fanging is likely to take place. Under these conditions the addition of water becomes desirable.—J. L. Stone, assistant in agriculture, Cornell College of Agriculture.

Although millet has been used for silage, this use of it has not been very extensive. There is very little experiment station literature on the subject; no experiments with millet as a silage crop have been conducted at the Pennsylvania experiment station. The difficulty of getting millet thoroughly compacted in the silo is perhaps the chief objection to its use in this manner. It being lighter in weight than corn and many other crops, it does not settle down so compactly, and therefore would require more tramping and care in filling the silo. Its tendency to decay would probably not be so great as that of leguminous crops, but it probably would have a greater tendency to mould than corn silage, because it would contain a smaller amount of moisture and would not be so compact in the silo. It would not make good feed as corn silage, for the reason that millet in general is not so palatable or nutritious as corn. However, as before stated, the chief drawback to the use of millet as silage lies in the difficulty to sufficiently packing it to exclude the air.—Thomas J. Mair, Assistant Professor of Animal Industry, Pennsylvania State College.

Farms in Good Demand.

Corn in this vicinity is a failure and potatoes nearly so. Many fields of oats are rusting. The grass crop is heavy and not yet all out. The quality excels any crop for years.

Cows are in good demand. Many are having them tested, a small per cent having been killed. Heavy beef cattle are slow and not in much demand. Working oxen are drug. Butter is eighteen to twenty-five cents. Eggs twenty-four cents. Many back farms are selling for the timber, which is in great demand, and prices range high. The slaughter of spruce trees, paper stock and sawed lumber is leaving little for future generations.

A good demand is noted for small farms at low prices for homes. Real estate agents are busy, with customers mostly York State people. Free rural delivery brings the remote places in touch with the outside world. The creamery at Cavendish, Vt., is a success in every way, paying patrons a good price for butter, but one great drawback is the high cost of centrifugal separators, which seemingly must take a drop, as did sewing machines and bicycles.

Ludlow, Vt. S. S. MAYO.

Rushing the Wheat Harvest.

The wheat harvest in the wheat belt lasts from ten days to two weeks. It is the one busy season of the wheat farmer. Threshing may wait a day or a week. The planting season runs through two long months, but the harvest is always a thing of the here and the now.

To the harvest field two processes are brought—those of the header and the self-binder. The former requires a larger force, the latter involves the greater amount of labor. The Kansas wheat is harvested mostly with the header. The header is an instantaneous process. It cuts the grain and gets it in stock ready for threshing the same day. Following the binder, the bundles are shocked and afterward stacked by a more leisurely process, or hauled to the machine direct from the shock. The header cuts a swath of grain twelve feet wide. From the sickle the grain is elevated by a carrier to a wagon equipped with what is known as a "header" box. The "header" box is mounted on a farm wagon, the motive power of which is furnished by a team of horses. The wagon is driven parallel to the header and at the same speed until the box is full. Then it goes to the stack and another wagon takes its place. From four to six horses are required to operate a header. They are hitched to a lever directly behind the sickle and push the machine instead of pulling it.

Seven men make a header crew. One is required to drive the horses attached to the machine. There are two wagons equipped with "header" boxes to take care of the grain. While one of these wagons is load-

ing at the machine the other is unloading at the stack. There are two men to each wagon, one to drive the team and the other to distribute the grain as it comes from the header carrier. They unite in unloading the grain at the stack. Then there is a stacker, who is the skilled labor of the wheat field and a helper. The header will cut from twenty-five to thirty-five acres of grain a day, and a crew of seven men will have it safely in the stack at night. Headers are so called because they cut the grain at a height of ten to fifteen inches from the ground.

The binder sickle runs close to the ground and leaves a stubble from four to six inches long. The binder process is slower than the header and requires less help. Three horses are required to pull a binder, and the machine cuts, under favorable circumstances, about fifteen acres a day. Following the binder, which gathers the wheat into bundles and ties it automatically, are two men. They gather the bundles of wheat and set them up in shocks of ten or fifteen feet each. The binder is about half as fast as the header and requires less than half the force, but it imposes the additional labor of stacking later on.

The continual call for help from the wheat country is easy to understand when

thinning as the trees become crowded, pruning and trimming to secure straight, clear stems, and the underplanting of all vacant and thin spots with some valuable tree, usually the white pine. This method of proceeding has worked profitably in Pennsylvania, and has been urged by expert authority as adapted to other sections. The increasing market value of forest products makes systematic and careful management more and more desirable.

An idea of what may be effected by making the most of a piece of woodland, is shown in the case of the forest owned by the university of the South at Sewanee, Tenn. The forest had been mismanaged and was said to be losing value. In 1900, the United States Bureau of Forestry undertook its management, the principal condition being that it should be done at no cost to the university. A plan of management was devised which has proved profitable and has left the forest in good condition after lumbering. When the co-operative plan was begun a conservative estimate of \$3000 was the value placed upon the timber. Under the plan of management a net profit in 1900-1 of \$1500 was secured, the following year about \$1200. It is said that four years more of lumbering remain to be done and for at least three years the

land which sold for \$15 to \$20 per acre twenty-five years ago has been sold at \$7 to \$12 in recent years, although improved lumber markets should have turned prices in the other direction.

The frequency of forest fires has probably caused a part of the depression in such property. In thickly settled regions the large tracts of woodland are almost sure to be burned over sooner or later. A better system of protection would doubtless help present values more than anything that could be done. In Minnesota a good system is now in operation over about nine million acres of forest lands, and the execution of the law is in the hands of the town supervisors who are made fire wardens. A chief fire warden is provided for by the law, and it is made his duty to investigate the various aspects of forestry and report annually to the proper State authorities. The present appropriation for carrying out this law is \$8000, and a scale of compensation is given by which citizens who are called upon to help extinguish or control fires are remunerated. A somewhat similar plan in New York State has apparently prevented considerable loss from fire.

Progress is rapid in the three divisions of planting, management and protection, but for many years to come the lines of effort showing quiet and profitable results seem likely to take the lead.

A Farm Icehouse.

Experience has taught that it does not always pay to build an elaborate and expensive covering for the winter product. A cheaper structure described in the Farmer's Guide will prove to be just as well in regard to the keeping of the ice, and in all probability will last nearly, if not quite, as long. Its location should be selected with the utmost care, as it is upon this point that success will largely depend. Rather high ground or a small knoll is best, as it affords a good drainage in all directions. If the question of drainage in this way bothers at all, it might be well to place a tile drain under the place where the house is to stand. However, unless the ground is altogether of a level character, this will not be deemed a necessity. Another element of preparation of the ground, which may not always be found necessary, and yet which is never out of place in the construction of a good house, is a filling in, with either loam, dirt or gravel, to a depth of from three to six inches. Upon this, we should throw a few old rails or other pieces of wood that would serve to keep the bottom more open. The size of the house should not be less than twelve or fourteen feet square. Now that we have our location and floor, in making this we would first set corner posts out at the right length to afford the desired slant to the shed roof, which we would put on later. Good material for these posts is common pine or hemlock 4x4 scantling. Between these at distances from three to four feet set 2x4 studding of the same stock, with the two-inch face outermost. By now placing a plate along the top of the front and back sides for the roof to rest upon, our frame is complete and ready for inclosing. In the making of this frame, if one did not wish to go to the expense of the sawed pieces, round green timber out of the wood might be used instead. If this is done we should have the posts of a uniform size as possible in order that the sides may be square and regular. On the inside of these posts place boards of any sort. Anything that will serve to keep the sawdust from leaking to the outside. The building is now ready for the ice, and the only thing of further necessity is a good board roof. On this no shingles should be used, and it may be placed before or after filling.

At the end, or upon the front side, a door must be left for putting in and taking out the ice. This may be conveniently made by an extended opening from the top to within about two feet of the ground. It may be closed by short, loose boards on the inside, and two swing doors on the outside.

Connecticut Farm Notes.

In many respects this seems to be an off year for farming. While the grass crop gave promise of but a poor yield the first of June, owing to the extremely dry May, a good average crop has been secured of good quality.

Corn is not "in it" this season. There is hardly a respectable looking field of corn in this section. It came up poorly, and in nearly all fields it had to be planted over, so that it is late and very uneven, and the promise for an average crop is slight. There is as yet no sweet corn large enough for table use, and very little is seen in our local markets, and what there is seems small and poor in quality.

While potatoes have grown well, and look thrifty, I do not think the yield will be a large one. The wet weather in June was too much for the potato beetle, and little potato green has been used this season. The onion maggot, however, got in his work and some fields were entirely ruined. The apple crop, with the exception of some early varieties, will be a light one.

Nearly all the milk from this section now goes to Boston. Those who formerly sent their milk to Providence are now sending it to Boston. There are but few, if any, plums and peaches about here, the late spring frost having destroyed them.

Farm laborers are not very plenty, and any man that wants to work can find employment. How to secure good farm help is becoming a hard problem.

Why do not more of our young men take to farming? There is more money in farming today than there was in the days of our grandfathers.

Methods have changed—the demands for farm and dairy products have increased.

The farmer is no longer an isolated being shut out from the rest of his fellow men. The rural mail carrier brings him his daily paper, and in many cases the electric cars run past his door.

Free rural delivery is a great boon to the farmer, as he can now get his mail daily without the trouble of going from one to three miles for it. Many farmers have a daily paper, when they would not have one if they had to go to the postoffice for it. In my own town where but a dozen dailies were taken previous to the establishment of rural delivery, more than fifty daily papers are now taken. Thus the farmer is brought into daily contact with the world.

There ought to be no abandoned farms in New England, and I believe the day is coming when there will be none. S. P. L. Columbia, Ct., Aug. 10.

Green Mountain Notes.

As I have traversed the summit section of the Green Mountains, during the past two weeks, around Greensboro and neighboring towns, I have found the hilltop farms fully as smooth as those less elevated. Really, it seems more of an ideal dairy section than that around St. Albans, and the appearance of the various creamery products would seem to confirm the idea. But there is no large organization to manage the business or concentrate the product as in Franklin County. Some of the best creameries are in Walden, Hardwick, Walcott and those at Morrisville, on lower ground.

I have seen the best show of apples on the extreme mountain-top farms. Grass even to this date seems to be growing in the hay fields, and rarely have I seen in this section a field of any extent that seemed suffering because uncut. The proportionate crop is still reported very variable, from one-half to full average one. In many towns but little more than one-half the crop is yet harvested. Corn, although backward and very variable in growth, is reported to be in much better condition than last year at the same date, while oats and potatoes continue to look remarkably well. Only about two good "hay days" per week has been the rule, and this third day of this week with its rain seems to portend no good change.

A curious fact in the topography of the section is that within a radius of a few miles the water reaches the Atlantic through rivers running north, south and west; to the north through the Black river, Lake Memphremagog and the St. Lawrence; to the south by the Connecticut river and Long Island Sound, and to the west by the Lamole river, Lake Champlain and river St. Lawrence again. At near the same high elevation is Lake Caspian, covering 1500 acres, with nothing but small rivulets and springs to feed it. H. M. PORTER.

Two Ways of Keeping Manure.

In 1899-1901, three series of steer-feeding experiments were made at the Pennsylvania station, and a report has just been made comparing the gains obtained from animals kept without tying in a box-stall and from those tied as usual in ordinary stalls, the former being watered in the stall, the latter turned out daily to water. The results show that by the former method a very large saving in cost of attendance is secured, without any decrease in the gain of live weight or any disadvantage, as respects the quantity of food required to produce it. The relative economy of the two methods is, however, not fully demonstrated until the value of the resultant manures is known; for these differ materially in the conditions of their preservation.

The manure from the box-stall was formed upon a cement floor, and was kept under the animals, compacted by their trampling, until the close of the experiment; that from the animals tied in the stalls and watered in the barn-yard, was, on the contrary, daily removed and stored in a compact heap under conditions closely approximating those of a covered manure-shed, except that it was not subject to trampling by the stock.

The fertilizing constituents in food and litter, less those used in forming new animal tissue, were compared with those recovered in the two manures. The comparison is especially interesting because of the increasing use of the covered-shed method.

The trampled manure suffered little loss of fertilizing constituents, though less than two-fifths of the dry matter of food and litter was recovered in the manure.

The covered-shed manure lost one-third of its nitrogen, one-fifth of its potash and one-seventh of its phosphoric acid. Only one-third of the dry matter of food and litter was recovered in the manure. The potash and phosphoric acid losses may be explained by seepage of liquid manure into the hay floor. The loss of nitrogen is, however, chiefly due to volatilization of carbonate of ammonia.

Butter Markets Firm.

Supplies are moderate and prices tend to improve for the more desirable grades. Firsts and extras show an advance of about one-half cent per pound, ruling at 20 $\frac{1}{2}$ cents for best makes of creamery in tub and 18 $\frac{1}{2}$ cents for the dairy. Print and box goods, as usual, bring about one-half cent above tub, and are selling readily when good. Lower grades of all kinds are moving slowly at about last week's prices. *Chad & Adams*: "The market is well supplied, but the receipts are falling off a little and prices have advanced fully half a cent. The increase in speculative demand for storage has helped improve the market."

Former markets prevail at New York, owing to smaller receipts and the presence of out-of-town buyers evidently looking for storage stock. Perhaps 19 $\frac{1}{2}$ cents is the most common sale price of extra creamery. Some lots selling as high as 94 cents bring 18 $\frac{1}{2}$ cents. Firsts are also in good demand, but other grades do not seem to feel the advancing tendency. Dairy holds about steady under moderate receipts. Quite a proportion of the dairy now arriving is of low grade.

The cheese market shows no decided change, although some grades show a weaker tendency as evidenced by fractional declines in price. In Boston 10 cents is about top figure, and the general range of Northern cheese is between 9 and 10 cents. Export demand has nearly ceased for the present in both New York and Boston. At New York best fancy cream, small size, brings 10 $\frac{1}{2}$ cents. Part skims tend a trifle lower than last week, but most grades are steady and in good home demand.

Receipts at New York for the week 4400 packages of butter, 3600 packages of cheese and 5800 cases of eggs. For the same week last year the figures were 5968 packages of butter, 3573 packages of cheese and 5327 cases of eggs.

At Boston, receipts for the week were 32,866 tubs, 27,444 boxes, or 1,754,773 pounds of butter, and 6905 boxes of cheese and 18,429 cases of eggs. Same week last year, 32,702 tubs, 28,893 boxes, or 1,686,930 pounds of butter, 4933 boxes of cheese and 21,815 cases of eggs.

Provisions About Steady.

Net quotations hold about as quoted last week, the tendency having been rather down than up on both pork and beef.

The beef arrivals for the week have been much smaller than for the previous week. The total was 151 cars for Boston and seventy-one cars for export, a total of 222 cars; preceding week 110 cars for Boston and 174 cars for export, a total of 284 cars; same week a year ago, 127 cars for Boston and sixty-two cars for export, a total of 189 cars.

Lambs are plenty and lower. Veal firm and poultry rule considerably lower for broiler and roaster stock, also for pigeons and ducks.

Hog receipts at Boston have been moderate. The total for the week was about 21,300; preceding week 26,000; same week a year ago, 18,800. The export demand has increased materially, the total value by Boston packers having been about \$185,000; preceding week, \$130,000; same week a year ago, \$145,000. There is a further moderate decline indicated in number of hogs marketed for the week, according to the Cincinnati Price Current. Total Western packing, 345,000, compared with 390,000, the preceding week, and 405,000 two weeks ago. For corresponding time last year the number was 365,000, and two years ago 430,000. From March 1 the total is 8,835,000, against 8,270,000 a year ago—an increase of 589,000. The quality is not so uniformly good, and in some instances is reported as poor. Prices at the close indicated an average of \$5.40 per one hundred pounds for prominent markets, compared with \$5.40 a week ago, \$5.55 two weeks ago, \$7.45 a year ago, and \$5.75 two years ago.

Vegetable Markets Firm.

Dealers report trade light. This is the season when consumers are fewest. About Sept. 1 the crowd will begin to return from the summer resorts, and demand will improve. The supply is moderate in all lines and no glut appears in any direction. Dealers and farmers who bring loads to market agree that the vegetable supply is unusually short, and some are predicting high prices this fall and winter. "Unless coal goes up again," said a prominent commission dealer, "next winter ought to prove profitable for hothouse stuff." Cabbages are in light supply and still bring rather high prices. Onions are in fair supply and prices steady. Potatoes seem a little weaker as the supply increases. Stock for sale in Boston is now mostly from New Jersey and Long Island. Good New Jersey potatoes sell at 75 cents in large lots. No native potatoes are coming in, as the prices in local markets are often better than in Boston, and local buyers are less exacting in regard to size and grading. Turnips are becoming more plenty. Price so far has been high. Cucumbers are in light supply and higher. Tomatoes, both hothouse and Southern, have sustained their prices unusually well, owing to the lateness of the outdoor native crop. Native tomatoes are still very scarce. Hothouse tomatoes, many of them poor, vines having become weakened through long bearing. Sweet corn holds price well, the ears average rather smaller than usual. The salesmen of the Coolidge Farm, Watertown, says that the early crop there is nearly done, and has averaged about \$1.50 per bushel box right through. This farm is famous for very early vegetables. Its Scallop squashes are selling at \$1 per bushel, which seems low, but it is owing to large shipments from the South.

At New York potatoes are still in moderate supply, and prices are well sustained. Sweet potatoes are more plenty, but meeting a moderate demand at about previous quotations. Red onions are higher under light offerings; other kinds generally firm for choice qualities, but prices without notable change. Cabbages held firm under light receipts. Cucumbers scarce and firm. Egg plants and peppers were in light supply, but prices show little change. Fancy large green corn is scarce and wanted. Lima beans rule a little easier. Western New York green peas and string beans are in good supply, and prices a little less firm; very few of the peas brought top quotation; occasional lots of very fancy string beans bring slight premium. Tomatoes have sold better and prices averaged a shade higher, although the range of quotations is without much change; occasional lots of extra fancy Acomes bring a slight premium.

Hay Tending Downward.

Increasing supplies and the prospects for heavy receipts of the new crop unite to gradually force the price down. The best grades of old hay still hold up well because many buyers will have it at any price, but low grades are dull and in oversupply. New hay in large quantities has reached many of the markets. It starts at \$2 to \$4 below

old hay, and being mostly of fairly good grade, tends to depress the price of the old stock. For some time to come buyers will give old hay the preference in Northern markets.

At New York there is quite a surplus of medium and low grades. The weakness of the market has tended to reduce shipments, which were 7297 tons the past week. Considerable new hay is at hand, and many dealers look for a further break in prices as soon as the new crop becomes seasoned. Straw is scarce and higher.

Buffalo reports much old hay still at hand and bringing \$16 to \$18, compared with \$13 to \$15 for new hay. At Boston all grades are lower, new hay about \$2 or \$3 below old, and the tendency is still downward. Receipts for the week were 222 cars, nearly all for local markets. Hay straw is a little higher. Western markets report a good demand at the lower level now prevailing. Southern markets are all dull and easy with downward tendency, owing to the arrival of other grades do not seem to feel the advancing tendency. Dairy holds about steady under moderate receipts. Quite a proportion of the dairy now arriving is of low grade.

The cheese market shows no decided change, although some grades show a weaker tendency as evidenced by fractional declines in price. In Boston 10 cents is about top figure, and the general range of Northern cheese is between 9 and 10 cents. Export demand has nearly ceased for the present in both New York and Boston. At New York best fancy cream, small size, brings 10 $\frac{1}{2}$ cents. Part skims tend a trifle lower than last week, but most grades are steady and in good home demand.

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The following shows the highest prices for hay, as quoted by the Hay Trade Journal, in the markets mentioned at this date: Boston \$21, New York \$22, Jersey City \$21, Philadelphia \$19, Brooklyn \$22, Buffalo \$18, St. Louis \$18, Duluth \$13, Minneapolis \$10.50, Baltimore \$19, Chicago \$14.50, Richmond \$18, Cincinnati \$17.50, Nashville \$13.50, Kansas City \$9, Washington \$16, Memphis \$13, St. Louis \$11.50, New Orleans \$18, Montreal \$11.50.

Grain Slightly Higher.

Recent crop news has been somewhat less favorable, and the result is shown in a moderate tendency upward in wheat and corn. Feeds show slight changes in the same direction. Bag meal is a point or so higher. Cottonseed bran, meal, feed, etc., remain about as last quoted.

The Government report, issued the first of the week, was something of a disappointment in wheat, but corn promises rather better than was expected. Estimates by J. S. Brown, official statistician of the New York Produce Exchange, based upon the Government report, indicated a corn yield of 2,345,000,000 bushels, compared with a harvest of 2,023,484,000 in 1902 and 1,822,520,000 in 1901—the "calamity year."

The total yield of wheat, he says, will be 650,339,000 bushels, compared with 670,100,000 in 1902.

Winter wheat is nearly all harvested, and the Government estimate places the yield at 410,000,000 bushels, \$33,600,000 bushels less than indicated July 1. The estimated yield of spring wheat Aug. 1, 239,872,000 bushels, 17,257,000 bushels less than indicated July 1.

Average of corn, according to the tables used in estimating, amounted to 89,800,000, compared with 94,043,613 in 1902, and a five-year average of 93,297,386, while the acreage of spring wheat was 17,257,000, compared with 17,621,000 in 1902, and a five-year average of 20,204,200.

Oats, now nearly harvested, will yield 791,455,000, compared with 851,572,000 estimated July 1.

O. K. Lyle, another crop expert of the New York Exchange, estimates for corn: "On basis of five crops—1898-1902, inclusive—the August condition of 78.7 on 89,800,000 acres for crop 1903, suggests 2,246,616,000 bushels; and for spring wheat, on basis of five crops—1898-1902, inclusive—the August 1.

Average of corn, according to the tables used in estimating, amounted to 89,800,000, compared with 94,043,613 in 1902, and a five-year average of 93,297,386, while the acreage of spring wheat was 17,257,000, compared with 17,621,000 in 1902, and a five-year average of 20,204,200.

The figures for 1902 and 1901, respectively, are as follows: Florida, 785,430 long tons, valued at \$2,664,197, as against 751,996 long tons, valued at \$3,159,473; South Carolina, 313,365 long tons, valued at \$619,725, as against 321,181 long tons, valued at \$601,940; Tennessee, 360,799 long tons, valued at \$1,206,647, as against 408,665 long tons, valued at \$1,192,099; total production for United States in 1902, 1,490,314 long tons, valued at \$4,693,444, as compared with 1,483,723 long tons, valued at \$5,316,403, in 1901, an increase in quantity of 6391 long tons, and a decrease in value of \$622,950.



HARVESTING GRAIN.
See descriptive article.

more than \$500 a year, or \$100 a head.

Just how much meat these can afford to eat when that article was from fifty to one hundred per cent. higher in price than it was here—and millions of dollars' worth have been bartered since by the prohibitive meat regulations—cannot be estimated.

Apart from the raising of prices by the restrictions of the supply, it is argued further that Germany cannot feed her own people any way. By official count a little more than two years ago the country had only eighteen million cattle, less than that number of hogs, ten million sheep and almost three million goats to feed her population.

Assuming that the same proportion is killed there annually as here, there would be only seventy-six pounds of meat a head each year, or a little over three ounces each day, for the whole population, which is clearly not enough.

With only fifty per cent. more population than Germany the United States kills three times as many cattle, nearly five times as many pigs, and seven times as many sheep annually, and when all the great amount sent out of this country is allowed for, there is still left three times as much meat for every head of the population as there is in Germany.

That fact, the paper argues, makes us the biggest meat eaters in the world and the nation with the stoutest manhood, and in time it will make Germany come to us for some of our supplies.

Wool Continues Active.

There is a boom in Ohio XX fleece, thanks to the scarcity of fine Australian. Ohio XX has advanced to 35 cents and coats 75 cents each. Ohio delaine sold at 36 cents. There has been no advance in X fleece, which are fairly plentiful. Old Montana (1902 clip) fine staple was sold at 20 cents this week and new strict medium staple at 21 cents. There is a rush for quarter-blood wools, B super pulped wools and imported Class 3 wools, to be used in making not carpets, but homespun and cheviot cloths. These wools are but little coarser than American wools and cost 12 cents the scoured pound less than domestic one-quarter blood combing. Quotations remain nearly unchanged from last week, but the market continues strong and active, with a brisk demand for the coarser wools, owing to the high price of the fine qualities.

The Phosphate Rock Industry.

The report on the production of phosphate rock in 1902 by Dr. Joseph Struthers is now in press for publication as part of the United States Geological Survey's volume on "Mineral Resources" for 1902.

The phosphate rock industry in Florida and South Carolina is gradually recovering from the setback it received in 1900. In Florida the decrease, as compared with 1901, in the production of hard rock and river pebble was more than compensated by the large increase in the quantity of land pebble produced, though there was a decrease in the total value of the product. In South Carolina there was a slight decrease in both quantity and value; and in Tennessee there was a slight decrease in production and a slight increase in value of product. It should be borne in mind that the marketed output rather than the rock actually mined is made the basis of the report of prominent markets, compared with 1901.

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Literature.

The uncivilizing of Buck, a strong, hand-some dog—a cross between a St. Bernard and a Scotch collie—that is the theme of Jack London's latest and best book, "The Call of the Wild." Buck was taken from his home in southern California, where Judge Miller and his family had petted him, by a dog agent to whom an unscrupulous under-gardener had sold him. After being "broken" by a brute in a red sweater, he was fit for the Klondike and was soon put to work driving the sleds which carry the mails. Here is where his triumph begins. Among the other dogs which are in the same string—that is, attached to the same sled, is the leader Spitz, who becomes furiously jealous of Buck. In the course of their journey up the Pacific slope to Dawson Spitz takes every opportunity to display his enmity for the newcomer, and thereby accomplishes many things for the country; but there will doubtless always be a controversy as to whether or not he was the controlling spirit in the Six Nations. The author of this biography, which is to be included in Appleton's series of "Historic Lives," was undoubtedly due to Johnson more than to any other man that the Iroquois Indians were kept in line during the French and Indian War. A man of unusual gifts, he managed to get the confidence of the Indians of the Six Nations and thereby accomplish many things for the country; but there will doubtless always be a controversy as to whether or not he was the controlling spirit in the Six Nations.

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"In vain Buck strove to stink his teeth in the nose of the big white dog. Whenever his fangs struck for the softer flesh they were countered by the fangs of Spitz. Fang clashed fang and lips were cut and bleeding, but Buck could not penetrate his enemy's guard. Then he warmed up and enveloped Spitz in a whirlwind of rushes. Time and again there was a fight to death. It all happened during a rabbit chase. Spitz cut across and waylaid the rabbit much to Buck's disgust. The time for a life-and-death struggle had come. Here is the vivid account of the contest, in brief, in Mr. London's own words:

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Point—he inflicted a destructive defeat upon a powerful French force, which was led by one of the best generals on the French side. After Governor Shirley succeeded Braddock as commander-in-chief of the army, Sir William—who had incurred Shirley's enmity—was in due time made sole superintendent of the Six Nations, and he participated in the reduction of Fort Niagara, winning great praise. In fact, so successful was Sir William in leading his fighting Indians that he was taken at one time under his command 1320 redskins, "the largest force of that race that ever assembled on this continent up to that time," so the biographer tells us. And he was equally successful in dealing diplomatically with the Indians, if we except the conspiracy of Pontiac. The latter event was the first time in Sir William's twenty years experience that he was taken off his guard. With all his elaborate system of information, through scouts, traders and runners, he was taken by surprise. It was not until three years afterwards that Pontiac agreed to meet Sir William at Oswego to smoke the great calumet of peace and pledge his fealty to the King of England. He died in the harness in 1774, bequeathing his mantle to Joseph Brant. Although he never had the slightest military training in his youth he took to his army duties naturally, and General Amherst once said of him that "we can all learn something from this Johnson in the style of fighting we have to practice here." He lived an eventful life, and his name will ever be associated with the era of successful management of the aborigines in a time of great moment. [New York: D. Appleton & Co. Price, \$1.00 net.]

Under this title, which is furthermore expanded by these words "an exhaustive treatise on natural laws that make and maintain health and perfect physical development," we have a book of 334 pages in which Harry Bennett Wineburgh gives us the benefit of his experience. The author was awarded the prize for the best developed man in America, in Jan. 6, 1902. Mr. Wineburgh says that he was a bed-ridden cripple when eighteen, and only obtained his health by the right kind of exercise. Then he soon discovered that diaphragmatic breathing was essential; next that he was growing desperate. And all the while the silent and wolfish circle (of the other dogs) waited to finish off whichever dog went down. As Buck grew winded Spitz took to rushing, and he kept him staggering for footing. Once Buck went over, and the whole circle of sixty dogs started up, and the circle sank down again and waited.

And then the reader with his eyes glued to the pages follows the realistic progress of the desperate conflict until Buck used his teeth on the left fore leg of Spitz, breaking the bone, then he repeats the attack on the right foreleg, until Spitz "saw the silent circle with gleaming eyes, lolling tongues, and silvery breaths drifting upward, closing in upon him as he had seen similar circles close

Poultry.

Essentials of Squab Raising.
It will pay to go into the pigeon business for squabs only, provided one gets the right kind of stock and gives careful attention and proper management. Most of the main requirements, at least, are included at the start in the following summary of Farmers' Bulletin, No. 177.

The best breed to use for squab raising is straight Homers or a cross between them and Dragons. Successful breeders use Homers almost exclusively, because they are the best workers and feeders, and raise larger squabs in four weeks time than any other variety. By a cross of straight Homers with Dragons you get a larger squab in four weeks time than with straight Dragons. A pair of straight Dragons requires five weeks to bring squabs to market size, but the cross will result in a larger squab which can be put on the market in a little over four weeks.

One large pigeon house is better and more economical than several small ones, but in no case should a house be built to accommodate more than 250 pairs. If larger numbers are to be kept, more than one house should be built. A room 8x10 feet will accommodate fifty pairs very comfortably. The fly should be extended three feet.

Pigeons should be fed twice a day—in the summer time at 6:30 A. M. and 4:30 P. M., in the winter 7:30 A. M. and 3 P. M.

The best kinds of feeds to use are cracked corn, red wheat, Kafir corn, millet, peas, and rice. In the morning give wheat, cracked corn and peas in equal parts; in the afternoon give equal parts of cracked corn, peas, Kafir corn and millet. The birds should be fed in the pen rather than in the fly.

Water the birds every morning before feeding, using nothing except fresh, pure water. Always clean out the fountain before filling.

Bathing is very essential to the health of pigeons. In summer they should have an opportunity to bathe at least every other day. In winter the bath should be given only on bright, sunny days. It is essential to clean house once every week. After cleaning the nests, put powdered carbolic lime in all cracks, corners and damp places. Sprinkle the floor with lime and sprinkle a bucket of sand evenly over the lime.

The author's 425 pairs of pigeons produced in one year 400 squabs for market. Any one with good stock and giving good care and feed ought to do as well.

Cost of Chicken Fattening.

The Canadian experiment station has conducted an experiment to ascertain the relative merits of certain breeds of chickens for fattening as follows: Barred Plymouth Rock, White Plymouth Rock, Faveroile, Silver Gray Dorking, Orpington, Rhode Island Red, White Indian Game, White Wyandotte, cross of Barred Plymouth Rock and Light Brahma. The experiment was begun in June of last season and continued for six weeks.

It was found that the cost of production (feed only) did not exceed in any case 4.7 cents per pound of increase of live weight and that this figure was only reached in one pen, which for some unknown reason lacked the thrift noticeable in all the others.

The cheapest flesh production was obtained with the Light Brahma-Plymouth Rock cross at 3.7 cents per pound, but this was very closely followed by White Plymouth Rock, Faveroile, Silver Gray Dorking and Buff Orpington at 3.8 cents per pound of increase. Barred Plymouth Rock at four cents, White Wyandotte at 4.2 cents, White Indian Game at 4.5 cents and Rhode Island Red at 4.7 cents per pound complete the list of those under trial.

Dried Eggs for Bakers.

A recent report from Sioux City, Iowa, says: Within a couple of weeks Sioux City's desiccated egg plant will be in full operation and will be transforming daily about eight thousand dozen eggs into bakers' eggs.

The factory building, which has been in process of construction for the National Bakers' Egg Company for months, now stands completed, and the company is only waiting for the placing of its machinery in order to begin business. Two carloads of machinery are on the road now, and superintendent A. D. Robinson expects to have it all in place and in working order in two weeks.

The company has erected a commodious building for its factory. Although but one story high, the building covers the entire lot owned by the company, 50x168 feet in dimensions. When running at its full capacity, the factory will turn out about a ton of the dry product per day. As it takes four dozen eggs to make a pound of the "baker's egg," the purchasing agent of the company will need to buy eight thousand dozen eggs each day. Mr. Robinson was asked if it would not be a difficult problem to secure such a quantity of eggs every day. "Oh, no," he replied. "Eggs are very abundant now, and we could easily pick up that many of the kind of eggs we buy right in the local market. The eggs we buy are largely what are called 'seconds.' That is, they are eggs which are either cracked or dirty, or in other ways unfit for packing. We now have in storage a good quantity of eggs to start off with."

The National Bakers' Egg Company sells its product to the largest bakers in the country. It is used in cooking in the same manner as are fresh eggs. Last year the company supplied one hundred thousand pounds of "baker's egg" to the National Biscuit Company. The Sioux City factory, like the St. Louis factory operated by the same company, will be in operation only a few months in the year, the months when eggs are plentiful, usually from June to October.

Poultry in Full Supply.

Special poultry report by S. L. Burr & Co.: The receipts of poultry show quite a liberal increase this week over last, but the increase is largely spring chickens. Prices are practically unchanged on all kinds of fresh-killed poultry. The demand for

chickens is increasing quite as rapidly as the supply. We notice that the local supply of poultry which comes in, within a circle of fifty miles of Boston, is much larger than it has been in previous weeks. This is a very wise movement on the part of the farmers, as the price they can realize on their fowls is more satisfactory than if they delay shipping them in for another month or six weeks. The prices ruling now are as high as we believe they will be at any time between now and the first of January.

Now are selling generally this week at 15 cents, spring chickens 15 to 18 cents, old roosters 11 cents, fresh-killed turkeys 15 to 16 cents. Those reading this report will notice that these prices are practically the same as they were last week. We look for no special change in prices, unless possibly we may see little lower prices on spring chickens during this month. The demand still continues active for choice fresh-killed poultry.

horticultural.

Experience with Sweet Peas.

The sweet pea, when grown as it should be, is one of nature's finest flowers,—both in the field and when cut and bunched it makes a beautiful display. The ordinary grower, however, does not get them to grow in perfection, and after a year or two of trial gets discouraged with the difficulties in growing them and gives up in despair.

In the first place, most people plant the seeds too thickly, only benefiting the seedman by the lavish sowing. Seeds when dropped should lie not less than an inch and a half apart, and then, if all grow, there will be twice as many vines as will be needed, or even develop perfectly and give blooms as large as they ought to be. An exception might be made with the white-seeded varieties, but it is hardly necessary, as such varieties germinate now as readily as do all others.

Thick sowing gives a mass of vines, which bear a profusion of flowers not over an inch in diameter, while the writer has grown vines which gave blooms more than two inches in diameter where vines had been thinned to stand four or five inches apart, and had been fed with liquid manure.

Then the trench method of growing the writer believes to be entirely wrong. The use of stable manure is not so satisfactory as the use of concentrated fertilizers. The former harboring the grubs, etc., which destroy plants and help develop blight, ruins the vines for many growers early in the season. A year ago, talking with a professional florist, who has charge of the greenhouses and grounds of a large Berkshire estate, he told of his poor success with sweet peas;—how soon after vines began to bloom they would turn yellow at bottom and then gradually yellow up and die. A new method of culture was advised and spraying with weak bordeaux mixture occasionally up to blooming time. He had no trouble this year.

Heavy soil has been cracked up as just the thing for sweet peas, but any soil is all right if methods of culture are only adapted to it used. On heavy soil, it is foolish to plant sweet peas six inches deep, especially if the underlying soil is of a clayey or a hard-pans nature. Two or three inches is deep enough on such soils if soil is firmly packed about seeds at time of planting. On gravelly soil as good results can be obtained as with the edible pea, provided the seeds are planted and vines are cared for in the same manner. Soil well-enriched, worked as finely as possible, furrowed out with plow, or some other good tool, six inches deep, rows to stand five or six feet apart and cultivated with a horse-hoe or cultivator, and brushed when ready for brushing, which means when not over four inches high. Nothing so good for peas as good white brush. Woven-wire fences may be neater for small lawns where but few are few grown, but brush should be used if obtainable.

If red spiders or green lace trouble, spray, driving the water onto the vines with force, using a force pump or a compressed-air sprayer. Use kerosene emulsion if necessary, but common wash water is a good insecticide and plant food combined.

As to fertilizers: The writer has used nearly everything from fresh and well-rotted stable manure up to raw chemicals, the latter alone and in various combinations. The best results have been secured by the use of a well-balanced, concentrated fertilizer, in which the plant food was in various forms and slowly available as needed. A good fertilizer for sweet peas would contain, say three to four per cent. of nitrogen, seven per cent. phosphoric acid and eight per cent. potash. A larger percentage of nitrogen would give vines at the expense of bloom; more phosphoric acid would give hastened maturity, but a short season of flowering. The larger percentage of potash giving substance and full or perfect development of vine and bloom. A slight application of nitrate of soda may be made at appearance of first flowers, but not afterward, and even then an application of liquid manure made by filtering water through stable compost would be better, and this can be kept up to advantage all through the flowering season.

Flowers should be kept picked clean; to allow seed pods to form ends the season in short order. Try growing next year some sweet peas. J. REYNARD LAWRENCE, Lanesboro, Mass.

The Coming Apple Crop.

Views of the apple situation are somewhat conflicting, and it is still too early in the season to arrive very closely at the crop to be expected. Dealers and buyers show a tendency to overestimate, apparently, while some of the growers may be inclined to look on the dark side.

Taking all such prejudices into account, it appears that the crop in the United States and Canada will be larger than would naturally have been expected after last year's big yield. But this is a large continent, and the apple areas are widely distributed. The bulk of the crop this year is differently located, as compared with 1902. The banner sections for 1903 seem to be New York, the middle South, including Maryland, Delaware and the Virginia and big crop is also expected in New Jersey, Pennsylvania, Ohio, Tennessee and the Northwest and Pacific coasts. New York and some of the Central States make a tolerably good showing, but in general those sections which had such an immense crop last year are now below the average. This includes New England, especially the southern half, also the Central West and prairie States, where the crop comes rather close to failure, some estimates of Kansas, for instance, running as low as five percent of a crop. But shortages in these sections are offset to some extent by burned crops elsewhere. Statistician Snow in his recent report to the apple shippers' convention, at Niagara Falls, makes the total crop, United States and Canada, over forty-eight million



THE CHIPPI FAMILY AGAIN.

Always ready for another caterpillar.
Photo from life by C. A. Reed, Editor American Ornithologist, Worcester, Mass.

bushels, which is eight million bushels more than his estimate at the same time last year.

But according to the average of our reports from all sections the above is probably an overestimate. Many of the localities which report big crops do not have any very large area in orchards. The crop on the Pacific coast is no doubt large and fine, but the area is limited and much of it will find markets across the Pacific, and is too remote to compete with the East except at great disadvantage. Nova Scotia's bumper yield will, however, compete strongly in the local and foreign markets. Last year the province exported eighty-five thousand barrels. This year some believe the Nova Scotia crop will exceed that of 1896, which is far from being a record.

In New England the prospect is for one-fourth to one-half the crop of last year, the lowest estimates coming from the three southern States of the section.

Latest New York State estimates are variable and range from twenty-five to fifty-five per cent. of a full crop, but few expect over half a crop. The fruit appears bright and smooth, but quite a large per cent. is reported wormy.

George R. Meeker & Co.: "The first sales of American apples in Europe have turned out most satisfactory. The steamers St. Paul and Minnetonka to London and the Columbia to Glasgow carried this early fruit and the averages netted back in New York were from \$2.66 to \$4.56, according to the quality and condition of the apples. From recent cables received from our various principals, it is evident that good manure is not so satisfactory as the use of concentrated fertilizers. The former harboring the grubs, etc., which destroy plants and help develop blight, ruins the vines for many growers early in the season. A year ago, talking with a professional florist, who has charge of the greenhouses and grounds of a large Berkshire estate, he told of his poor success with sweet peas;—how soon after vines began to bloom they would turn yellow at bottom and then gradually yellow up and die. A new method of culture was advised and spraying with weak bordeaux mixture occasionally up to blooming time. He had no trouble this year.

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Another man who did not labor for fame or reputation was the Rev. George Maris Van Derlip of Brooklyn, N. Y., who last week went over to the great majority. It is claimed that he was the father of the Young Men's Christian Association in this country, and that he brought the idea on which they were founded to this country from London. Certainly he had a more active hand in the formation of the association than any other man.

He was a man of great energy and ability, and was a leader in many of the great movements of the day. He was a man of great personal magnetism, and was a favorite speaker at the meetings of the Annisquam or that famous trip the sixty-mile sail over the lake on the steamer Mt. Washington.

Do you seek a delightful haven on the lake? Well, one you have to go to, Woburn, Alton Bay, Concord, and Bear Island and the other beautiful islands; all these resorts reached in a short while by drive or sail. Lake Winnipesaukee is only two hours ride from Boston on the Boston & Maine Railroad, and the round-trip rate for the summer is \$4.50 to Weirs and Woburn and \$4 to Alton Bay. Board at hotels or farmhouses from \$5 up.

The Massachusetts State Board of Agriculture held a meeting Aug. 6 at Athol, to make the preliminary arrangements for the winter meeting of the board, which is to be held there Dec. 1, 2 and 3. It was decided that the subjects for the meeting of the week should be forest, game, and fisheries.

A lecture will also be given for the joint

session of the New York Mall and Express tells this story of the two gentlemen: Taylor, it seems, had a few rhetorical mannerisms, and among them was the phrase, "storm-battered eagles." This figure he would bring into his sermons and extemporaneous prayer with frequency. On one occasion Dr. Curry, a hard hitter, who cared little for the sensitivities of others, and had none of his own, rallied him publicly. "I say, Taylor," ejaculated the grim old despot, "why do you beseech Heaven to regard our souls as 'storm-battered eagles'?"

Abashed for an instant only, the young minister scored in this fashion: "Dr. Curry, if I had been praying for a collection of souls like yours, I would have said, not eagles, but owls."

Dr. Taylor had made the song for his people, and has, no doubt

done as much good for them as if he made them laws, for his inspiring words have

surely led to noble actions.

In these days, when it is often said that the American citizen of African descent is neglected and subjected to unwarrantable prejudices, it is pleasant to direct attention to the fact that Major Franklin A. Denison, a colored lawyer of Chicago, was not long

associated with the rank of major on the staff of Gen. James B. Smith of the Third Brigade, National Guard of Illinois.

But Major Denison has in the past received other honors. He was the first colored man ever elected valedictorian of his class in a Northern college, and the first representative of his race to be a city prosecuting attorney in the North, and he was also the first negro to serve as president of a general court-martial in the United States. His talents and attainments warranted this wide recognition, and his patriotism was fully equal to his ability, for at the beginning of our war with Spain, he joined the Eighth Regiment, Illinois National Guard, and was soon after commissioned major, and took command of the Third Battalion. He went to Cuba with his regiment, and there General Lawton made him president of the general court-martial of the district, the only colored man who ever held such an important place in the army. Later General Lawton appointed him one of the three judges of the court of army claims at Santiago. His trial was the tribunal before which all claims for damages done to the property of Cubans by the invading army were brought. This ought to show our colored friends that merit is usually the passport to success in this country, for both white and black.

Though the Georgia legislature did not pass a child-labor law it has somewhat relieved itself by enacting a vagrancy act which may lead to a less oppressive existence for the little ones. It has been said

that many parents among the "poor white trash" have lived upon the earnings of their

offspring of tender years doing nothing

generally for their support, and these lazy loafers will now be punished if they do not earn their bread by the sweat of their brows, for under the new law they will be regarded

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MASSACHUSETTS PLoughman
IN ENGLAND AND
JOURNAL OF
AGRICULTURE

TELEPHONE NO. 3707 MAIN.

Paul Revere bridge seems a worthy suggestion despite the degree to which the gentleman is already immortalized by the trolley ride.

A divorced husband who then divorces his former wife—as recently happened in London—shows a decidedly feminine tendency to insist upon having the last divorce.

It is again terribly apparent that the cheerful lightness of the French temperament is inconsistent with the most careful watchfulness in safeguarding itself against possible accidents.

Probably the Indians will begin to admit that there's some sense in anthropology now that a prominent scientist has pointed out that they have a constitutional right to celebrate the Sun Dance.

Whether or not circumstances are yet ready to explode Turkey like a big fire-cracker, things are moving in that direction when the killing of resident Russian officials threatens to become chronic.

Persons who are tired of arguing about the proper pronunciation of the President's name may try their tongues on Princess Arimahshini Pomare, who has just arrived in San Francisco from Tahiti.

Most of us have experienced the frame of mind of Prince Edward Albert Christian George Andrew Patrick David, prospective crown prince of England, when he said to his tutor: "I don't think I'll do 'ithimic today. I'll go in the corner instead, if you don't mind."

Diamonds travel in queer places. Twenty-four thousand dollars worth were recently sold by the New York Customs officials because they came into the country in a fanny garment surrounding the digestion of a man who hadn't taken the Customs House into his confidence.

Recent happenings in the market have again demonstrated that gambling in stocks is one of the first and greatest temptations of the very small American capitalist. And in most cases these small investors strongly suggest the old adage concerning the respective courage of the fool and the angel.

"For soldiers," says Count von Haeseler, after a long experience in the German army, "water, coffee, and above all tea." This will please the prohibitionists, but how about the enthusiasts who have manufactured substitutes for coffee? Such testimonies as we have seen do not corroborate Count von Haeseler's observation.

A society note from an astute Western contemporary tells us that among other pioneers at a recent open-air festival were Misses Peacock, Goose, Crane and Crowe, accompanied by Messrs. Fox, Wolfe, Bear and Hogg. The statement will doubtless look less like a joke when we add that our contemporary in this instance is published on an Indian reservation.

How the modern American newspaper would manage to keep its readers amused without the assistance of the German "comics" is an obvious problem that will probably be solved only when the general public discovers that most of this German humor is really anything but funny. Some German humor is funny, but very little of that kind seems to get past the American editor.

It has often been remarked that a great city is more dangerous than a wild jungle. The statement seems to be verified by the experience of Abdul Khadir, the lion catcher, who recently got lost in New York and nearly died of starvation. Incidentally, of course, there are those who will point out the fact that he wouldn't have got lost if he hadn't left his steamer to purchase a package of cigarettes.

We should not have been nearly so much disturbed over the statement that Tolstoi had described President Harper as a barbarian if one of the professors of the Chicago University hadn't immediately rushed to the president's study and turned Count Tolstoi's picture to the wall. This amusing act of retaliation is unfortunately suggestive of just the sort of thing that seems to have impressed the world-famous Russian.

Several of the New England and Middle States are in hot chase after makers of bogus foods. Connecticut and New Jersey have been remarkably active and successful in this kind of warfare, and New Hampshire has just entered the ranks with a board of health determined to take up arms against adulteration. It is believed that the frauds in food cost New Hampshire people \$1,000,000 a year.

Everybody seems perfectly willing to see a trial of Governor Bates' convict labor plan in Massachusetts, "but not in our town, please." It is said that tramps will keep away from the neighborhood of a gang of convicts, but in this case the remedy might be worse than the disease. The plan may succeed, but there is difficulty in the start in finding a tract of waste land where the neighbors do not object.

The gardener who, like Mr. Harrington, sells direct to the consumer, has reduced the business to its lowest terms. He has the satisfaction, on the one hand, of complete independence from the middleman, while on the other he feels that he has a direct hold on the man to whom he does the favor of selling produce fresh from the garden. It is a pleasant, friendly arrangement all around, and nobody complaining but the middleman.

The plan of the Massachusetts State Grange in holding three field days on successive dates in different parts of the State appears to have been a success. In affairs of this kind it seems easier for the meeting to come to the farmer than for the farmer to travel the whole length of the State. By retaining the same leading speakers on each occasion the expense of the successive meetings is kept within moderate limits. The idea should be applied to all Institute meetings.

The decline in the beef market has caused postponement of several promising enterprises for cattle farming in the Eastern States. Wholesale prices are about twenty-five per cent. below the level of a year ago. Western cattlemen say that a Dakota two-year-old steer selling for \$35 no longer ago

than last spring would be worth only \$30 now. Those who bought at the high level to fatten and sell at the prices now prevailing find the profits very unsatisfactory. The cattle-feeding business has its ups and downs, a great many of them, but the general tendency of recent years has been toward better prices and an equality of conditions East and West.

Brown eggs are still preferred in the Boston market, and it is said that the prejudice is gaining ground in New York. The white in favor of brown eggs, yellow-meat fowls, red apples and the like, seems to be founded on the popular idea that depth and vividness of color indicate richness, and that pale shades go with lack of body, flavor and wholesomeness. The notion may be a case of association of ideas in connection with such common natural substances as water, snow, air, compared with meat, butter, artificial drinks, etc. So far as concerns eggs, there is nothing in the notion as analysis and experience have shown. In fact, the prejudice does not exist in all markets.

Some of the Western experiment stations are just beginning to talk about the Chufa nut as a novelty. It was grown in New England and elsewhere at least twenty years ago and with fair success. The little nut tubers are produced in considerable abundance and have a pleasant, sweetish taste, suggesting a combination of coconut and chestnut flavor. But the meat is tough and the skin rough and gritty, which qualities have prevented the nut from becoming popular for table use, and of late years it has dropped out of notice. Some now believe that the Chufa has a future, at least, as a food for hogs, etc., but it is hard to see how the nut, with its feeble, grassy top and moderate yield of tubers, could compete with the artichoke, potato and other plants of rank growth and heavy cropping power.

Raising and Selling Vegetables.

Most of the market gardeners near Boston prefer to sell vegetables at wholesale in the city. They do not usually take the trouble to develop the local markets, finding the wholesale method much less trouble. An exception to this rule is E. W. Harrington, whose thirty-one acre farm is located in the western part of Watertown. For the past six years he has been selling all his produce at retail in Watertown and vicinity, running a large produce wagon daily, loaded as shown in the illustration.

The business is evidently a profitable one, and its steady growth shows that local markets even near the larger cities are capable of supporting a retail gardener or two. Mr. Harrington began as a milk peddler and took out a few of his home-raised vegetables in the milk cart. Conditions grew less and less favorable for milk peddling. Competition increased because of milk shipped from a distance and produced under conditions of low cost. Hay and cattle feed have been very costly, and milch cows cost a great deal to buy in Brighton markets and had to be turned off for beef as soon as the milk flow dried up. In addition, there were losses from bad bills, etc.

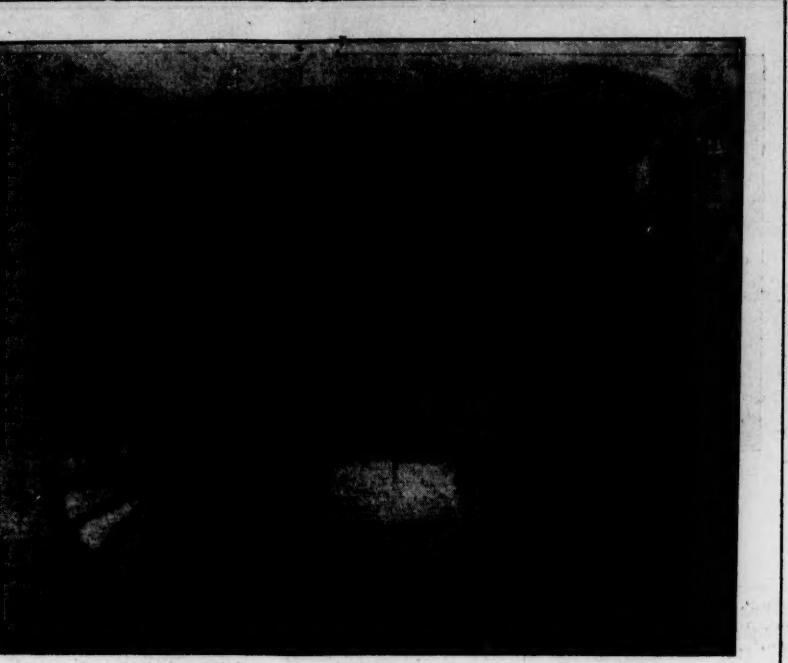
On the other hand, the vegetables on the milk route brought good prices, averaging better at times than when shipped to Boston. Accordingly Mr. Harrington worked out of the milk business and built up a fruit and vegetable route as fast as he could. He was able to produce most of the milk needed on his farm, but whenever the supply gave out he would buy of his neighbors, and in order to keep the business up during the dull season in the early spring, he would sometimes buy oranges or other special lines. But the great bulk of business is in his own home-raised produce. "On the whole," said Mr. Harrington, "I like the plan better than shipping to Boston. If one has a very large business and can get a good man to drive the team and sell the load, it is very well to sell at wholesale. But it is very hard to get a good man.

"Prices are not always higher on a retail route; sometimes I have to sell for less than I could get at wholesale in Boston in order to keep up my trade. Most people will not pay above a certain price, whatever the conditions are in Boston. On the other hand, my customers keep on buying of me at a fair price, even when there is a glut in the Boston market and prices are way down there. It is hard to get a good man for a retail route. I have been fortunate in having a son who is working into the business, and takes an interest in it, handling all the money, keeping account. He takes a man with him, the team having been loaded very early in the morning, and starting out about seven o'clock. One man gets the orders, and another does up the goods. Most of the stuff is sold in order on the same day. Very little has been engaged any day before. There are no bad bills, as my previous experience on the milk route enabled me to tell which customers are good pay and which are not.

"Besides the vegetable men, grocery men, butchers, etc., have a way of talking things over occasionally, and letting each other know who are the dead beats along their routes. Here is where the vegetable man has the advantage over the milkmen. He sees later in the day and has a chance to start in the morning, and get out about seven o'clock. One man gets the orders, and another does up the goods. There is something to sell every month in the year. I have several hundred pigs, and last fall I turned about one hundred of them into pork, and sold it on the vegetable route."

In a future article more will be told of the pig and pork-raising branch of Mr. Harrington's business. He is an expert in the art, and is considered very successful. At the time of the writer's visit a gang of men were using a potato spraying outfit, consisting of a barrel on a truck, and distributing a mixture with a pump and two sets of hose. This was a traveling outfit hired for the occasion, and using a patent spring mixture to kill the bugs and prevent blight. Another year Mr. Harrington thinks he will have one of the outfit, which spray four rows at once, and require only two men to operate. He thinks even a knapsack sprayer would do better work than the traveling outfit. Four men are required, one for each horse, one for the pump, and one to lead the horse. Four men each with knapsack sprayer he thought could get over the ground faster.

Potato growing is something of an experiment with Mr. Harrington, as he formerly believed land was too valuable to be used for this crop so near Boston. But the brisk demand for fresh-growing potatoes has induced him to try the crop. A great deal of hired labor is needed to carry on the business. But no special difficulty is found



A VEGETABLE FARMER'S OUTFIT.

See descriptive article.

in this line. In fact, Mr. Harrington thinks he is a little more plenty this year than last. He believes the greatest difficulty with farm help is the lack of steady work. Farmers wish to hire for a few months only, and then turn off a man for the rest of the year. There is no inducement for a man to deserve a steady job by good work, and the best class of men do not like to hire out in this way. Mr. Harrington arranges to have work the whole year round for his best men, the large pig-raising establishment affording a great deal of winter work. Some gardeners in the vicinity have greenhouses which provide winter work.

Reasonable Patriotism.

Some one has said that the "Iam" in the coming sentence will no longer be imperialism or anti-imperialism, but patriotism. As wise this as it is witty. Quite long enough has the political and social pessimist been going through the land seeking whose faith he could devote. Undoubtedly there are such things as favored nations in the economy of the world, and it is highly melancholy to think that the most favored peoples do not sufficiently recognize the blessings which they enjoy. Samuel Taylor Coleridge, in the introduction to his lay sermons, calls the attention of his readers to some of the blessings which his fellow countrymen enjoy merely in their possession of British citizenship. He cites the administration of the laws, the "almost continual preaching of moral prudence"; the number and the vigor of which he is so distinguished a member. True, he is not blind to the shortcomings of his people, which are not wholly their own fault, but he believes in their gradual advance along the line of least possible resistance and in adopting methods of conciliation rather than in using means of angry opposition. Many of the more aggressive negroes do not endorse this kind of effort, for they feel, and justly, too, in some instances, that they have been regarded in some quarters as brutes rather than as human beings. They say that the frequent lynching of colored men, some of whom have been innocent of all wrong, proves this, and they demand redress in a timid manner. There is no doubt that the whites have often gone beyond the limits of all reason in their treatment of those of African descent, and have taken the law into their own hands without any excuse whatever. They have usurped the place of the courts of justice, and in a frenzy of passion have burned and hanged negroes without mercy.

This, of course, makes many ignorant colored people entertain the opinion that in the eyes of their white neighbors they are no better than beasts of prey, and they are naturally belligerent and ready to oppose any measures for their improvement in which there is not a direct assertion of rights, even if this should end in a fight. The crimes of which negroes have been accused by those who appeal to lynch law are of the kind that are most repulsive and degrading, but similar ones have been frequently committed by men with not a drop of African blood in their veins. It is not the colored man's fault that he is in the South. His ancestors were brought there against their will, and if he retains some of the animal instincts of his savage progenitors, he is more to be pitied than blamed. Therefore, if we must take his life for heinous offenses, let us do it legally, and with decent restraint.

This will promote a better feeling between whites and blacks, and the latter will not be inclined to resent the efforts of men like Booker T. Washington to elevate them gradually to self-respecting and law-abiding citizenship. In the meantime it would be well for them to remember that a little learning is a dangerous thing, and that a studious use of words does not always indicate a level head.

A Cure for Bad Sermons.

There has recently been published in England a book on "The Decadence of Preaching," in the course of which the author, Dr. Harold Ford, gives the opinion that the sermon is of transcendent importance in religious worship. Preaching is, he considers, the "primary duty" of the clergy. The London Spectator disagrees with this statement, and reminds us that the Church of England formerly provided that if a man felt himself unable to preach a sermon he might read one to his congregation out of a book. This brings to memory the very charming grace with which Sir Roger de Coverley saw after the preaching in his parish. After being insulted with a friend of his at the university, we read, to find him out "a clergyman rather of plain sense than much learning, of a good aspect, but the ambition and the temerity to enter; nor is he suppressed by the caste spirit which prevails even in England, where, though the British constitution is that of a republic veiled in monarchical forms, yet in practice and in organization it contains 'large survivals of aristocratic privilege.' In America there is none of that spirit to bind and discourage any man. Any one who has the talent and the courage to achieve is welcomed and heartened with a cheery God-speed."

All this being true, it is impossible to see how any man endowed with a sense of gratitude can fail to be filled with patriotism and to feel that he owes much more than merely lip service to the maintenance in all purity and vigor of American institutions. Yet the patriotism we would encourage is not the blatant trumpery which so often masquerades as the real article. Rather is it of the kind described by William Hazlitt thus: "To love one's country is to wish well to it; to prefer its interests to our own; to oppose every measure inconsistent with its welfare, and to be ready to sacrifice ease, health and life itself in its defense. It has been called patriotism to flatter those in power at the expense of the people; to assail the stream; to make a popular prejudice the stalking horse of ambition; to mislead first and then betray; to enrich yourself out of the public treasure; or strengthen your influence by purasing such measures as give to the richest members of the community an opportunity of becoming richer, and to laugh at the waste of blood and the general misery which they occasion." For our part, we think it is far better to face the fact that some excellent men cannot preach than to try to teach those who really cannot learn. Cer-

tainly, the printed sermons gave no slipshod English, no disjointed arguments, no trivial anecdotes and no strings of conventional catch-words. Their moral teaching was direct and manly nor were they wanting in passages which suggest a large charity and as true an intellectual humility as we are likely to hear from any twentieth-century pulpit."

To bring the matter home, would you not infinitely prefer, in the little country church you may be attending these summer Sundays, a sermon of Bishop Brooks or Horace Bushnell or Henry Ward Beecher well read, to the lame productions of a minister, who, though he may be a very cheery person, a very good Christian and an excellent golfer, has no gift at all for preaching? We would, and we therefore herewith endorse the Spectator's specific.

The Vanishing Cattle Trade.

The British quarantine against New England cattle still holds, although strong pressure is being used to bring it to an end.

This extreme care, which appears to cattle shippers so much like exacerbating obstinacy, seems chiefly a result of the English lack of power to sense the speed and energy with which American authorities are carrying out their specific.

Soundness is essential in good fleeces, and the want of it is most conspicuously noticed, if it is wanting, by examining the wool on the neck. Those fleeces are best which abound in a sort of transparent oil, which, after growing to the end of the staple of the wool, attracts the dust and gives the outside of the fleece when on the sheep a darkish dirty appearance. This oily matter is of service in hastening the growth of the fleece, and imparting softness, elasticity and strength to the wool.

Soundness, or strength of fibre, is an indispensable quality in wool. A want of this invariably reveals itself along the ridge of the back, where there is a sort of division between the wool of each side. To test it pull a lock or staple from this part, hold one end in each hand, and give it a strong, steady pull. If the strands break, the whole fleece is lacking in soundness. This want of soundness is generally caused by bad feeding.

Fullness means the closeness with which the locks of wool grow together. Before opening the fleeces of sheep possessing the quality in perfection, only a fine thin line of skin will be seen around each lock of wool. If defective, the space between the locks will be larger.

Freeness implies that the individual locks of wool, as also their individual fibres, are not entangled, but perfectly separate and distinct. The wool on being opened in a well-bred sheep should fall apart under the hands clear and unbroken. A want of freeness will show most plainly along the ridge of the back.

Points of Wool.

In judging wool, the following points are of importance:

Softness is essential in good fleeces, and the want of it is most conspicuously noticed, if it is wanting, by examining the wool on the neck. Those fleeces are best which abound in a sort of transparent oil, which, after growing to the end of the staple of the wool, attracts the dust and gives the outside of the fleece when on the sheep a darkish dirty appearance. This oily matter is of service in hastening the growth of the fleece, and imparting softness, elasticity and strength to the wool.

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C. C. F.

Pasture is like killing an ox for his liver; soiling is the saving and using of the entire animal. The animal on pasture has one mouth to eat and four feet to tramp. In dry weather the grass is pulled out by the root; in wet weather the grass is tramped into the mud.—J. D. Dietrich, Wyoming County, Pa.



A PENNY
Saved Is a Penny Earned

WHEN about to buy a **WINDMILL, TANK, TOWER, PUMP, GASOLINE ENGINE, or GALVANIZED PIPE,** write us for our price. We also make special offers at times. We have one now called offer No. 7.

Smith & Thayer Co.
236 Congress St. BOSTON

HORSE POWERS
Threshing Machines, Wood Saw Machines. **GET THE BEST.** Horse Powers for one, two or three horses, for running Wood Saws, Threshing Machines, etc. All who are interested in Horse Powers, Wood Saws, Threshing Machines, etc., are invited to write for fifty-page catalog. It is free. A. W. GRAY'S SONS, Pat. and Sole Mfrs. P. O. Box 86, Middletown Springs, Vt.

Wanted at Harris Farm, North Scituate, R. I. Two strong men, 160 lbs. to 180 lbs., to help with mowing and re-seeding them using wood ashes as a fertilizer, which will ensure you a good crop of hay for winter.

John's Ashes mean quality. You get them as they are collected from house to house. Write for prices delivered at your depot and address JOHN JOYNT, Lucknow, Ontario, Canada.

Reference—Dominion Bank, Wingham, Ont.

MEDIUM SIZE
Yorkshire Swine Pigs

The Markets.

BOSTON LIVE STOCK MARKETS.

ARRIVALS OF LIVE STOCK AT WATERTOWN AND BRIGHTON.

For the week ending Aug. 19, 1903.

	Cattle	Sheep	Bucks	Hogs	Veals
This week.....	1299	986	82	24,323	1609
Last week.....	1330	6169	70	21,268	1209
One year ago.....	3608	8547	120	27,741	2186
Horses.....	570				

Prices on Northern Cattle.

Per hundred pounds on total weight of hide, tallow and meat, extra, \$6.00@6.75; first quality, \$5.50@6.75; second quality, \$4.50@6.75; third quality, \$4.00@4.25; a few choice single pairs, \$7.00@7.50; the poorest bulls, etc., \$2.75@3.00. Western steers, \$4.25@5.75. Store cattle—Farrow cows, \$16.25@18; family milk cows, \$8.00@7.00; single cows, \$6.45@7.00; yearlings, \$10@12; two-year-olds, \$12@15; three-year-olds, \$12@15. Sheep—Live weight, 21¢@23¢; extra, 4¢@5¢; sheep and lamb in ewe, 21¢@23¢. Hogs—For the week ending Aug. 19, 1903.

SHORN—Per pound, Western, 6¢@7¢; live weight: shotes, wholesale—; retail, \$2.50@7¢; country dressed hogs, 6¢@8¢.

VEL CALVES—3¢@4¢ P. B.

HIDES—Brighton—\$1@2¢ P. B.; country lots, \$2@3¢.

PELTS—40¢@50¢.

Cattle. Sheep. Cattle. Sheep.

Maine. A. P. Needham 6 At Brighton. W. E. Hayden 40

P. A. Berry 10 At N E D M & Wool

D. K. Kirby 8 W. A. Ricker 64

The Libby Co. 46 S. F. Ricker 22

Farmington L. S. 30 J. S. Henry 7

L. H. Harris 15

Thompson & Hanson 18

At Watertown. W. E. Hayden 23

G. H. Gilmore 14

Geo. Heath 60

A. N. E. D. M. & Wool 1

L. Stetson 4

H. Whiting 1

J. T. Day 35

F. E. Jones & Co. 4 19

Western. At Brighton.

J. J. Kelleher 15

At Watertown. S. N. Learned 112

F. L. Howe 18

Frank Wood 8

W. F. Williamson 50

N E D M & Wool Co.

At Watertown. At Watertown. 4000

F. Bengtson 17

E. W. At Watertown. 170

Fred Salvado 20 40

At N E D M & Wool

D. A. Bratt 3

K. E. French 14

Co. 3840

Live Stock Experts.

One year ago this week there were sent over

for export from Boston 1841 cattle, 1083 sheep,

and the rates at that time on State cattle were

13@14¢, d. w., and this week by late cable the

rates were 10@11¢, d. w. But as cattle are

much lower now than a year ago, it does not

make much difference to the exporter. There

has been a decline in two weeks. No ship-

ments of horses this week.

Horse Business.

"A quiet week," was the general ex-
pression used by the dealers. Some de-
alers were off on vacation and others in charge.

Arrivals have been light and buyers scattering.

Some sales seem favorable to the buying interest.

At L. H. Brockway's sale stable was a carload of

Ohio horses of mixed quality, weighing from 1000

to 1600 lbs, selling at \$12@15¢. A few seconds

sold at \$60@150.

At Welch & Hall Company's

arrivals were light, with sales mostly for nearby

horses at \$7@12¢. It was a slow week.

At Moses Colman & Son's it was a light week for

horses for light business and driving; none sell-

ing at over \$175, and some down to \$65. At H. S.

Harris Sons' were 3 carloads of Western of 1100

lbs, one of 1800 lbs. Sales from \$12@32¢.

Nearby horses, \$40@150.

Union Yards, Watertown.

Tuesday—Butchers were after the best cattle

with the activity that was there, but it would

not be said that they were really any higher.

The arrivals are composed of all grades from

choice Western steers to slim beef cows. J. A.

Hathaway sold for home trade, 30 steers, of 1600

lbs, at 5¢@5¢; 35, of 1500 lbs, at 5¢; 35, of 1450

lbs, at 4¢; 25, of 1400 lbs, at 4¢; 40 cows, 3¢

4¢@4.5¢; of 1100@1200 f. o. b. O. H. Forbush sold 1170

cows, 26@30 lbs, at 3¢; 3 slim cows, of

500 lbs, one of 1800 lbs. Sales from \$12@32¢.

Nearby horses, \$40@150.

Mich. Cows.

Fair supply arrived of all descriptions, selling

at \$35@60.

Fat Hogs.

Western rule steady at 5¢@5¢, l. w. Local

hogs, 6¢@6.5¢.

Sheep Houses.

The market is as strong on lower grades of

sheep and lambs, and steady on desirable lots.

The arrivals from the West and Canada are about

as evenly divided as the market.

Soon it will be largely from

Canada. There is not much difference in cost

between flocks from the two sections. Western

sheep cost \$2.00@4.30 per 100 lbs, and do. lambs

\$2.50@3.00 per 100 lbs. At 3¢; 3 slim cows, of

500 lbs, one of 1800 lbs. Sales from \$12@32¢.

Nearby horses, \$40@150.

Veal Calves.

Butchers were trying to buy at little easier

rates, but did not make much headway in that

direction. Very few sold at over 4¢@4.5¢, which

is as much as any want to pay, and more sold at

6¢. J. S. Henry sold 32 calves, 153 lbs, at 9¢.

F. H. Howell sold 50 calves at 6¢.

Live Poultry.

Price is easier, with 10 tons on market.

Fowls, 12¢@13¢; broilers, 13¢; cocks at 8¢@9¢.

Doves of Veal Calves.

Name—P. A. Berry, 15; F. W. Newell, 5;

A. D. Kirby, 13; Thompson & Hanson, 16; J. W.

Harris, 7; Thompson & Hanson, 75; L. H. Forbush, 10;

M. D. Hoyt & Son, 22; McElroy & Weston, 61; D. G. Lougee, 4; Blaisdel & Co., 26.

New Hampshire—George Heath, 49; A. F.

Jones & Co., 41; F. E. Adden, 39; T. Shattuck, 100;

G. Peavey, 4; F. L. Howe, 30; Frank Wood, 23;

W. F. Wallace, 125.

Vermont—F. Granger, 27; F. S. Atwood, 60;

Fox, 5; N. E. French, 25; A. Williamson, 100; E. A. P.

Nestor, 15; W. H. Hayden, 19; W. A. Ricker, 35; F. Ricker, 90; J. S. Henry, 31.

Massachusetts—J. S. Henry, 49; G. H. Barnes, 26; O. H. Forbush, 7; E. E. Hayden, 14; W. H. Hardwell, 14; H. A. Gilmore, 20; scattering, 76; L. Stetson, 12; J. P. Day, 40; A. Wheeler, 40.

Brighton, Tuesday and Wednesday.

Stock at market: 6¢@6.5¢ cattle, 100 sheep, 21.45¢

hogs, 60@6.5¢ calves, 175 hogs. From West, 288

cattle, 210@220, 173 hogs. Maine, 222 cattle,

102 sheep, 76 hogs, 476 calves. Vermont, 72 cattle,

31 calves. Massachusetts, 137 cattle, 180 hogs, 132 calves.

Tuesday—There was evidently a better feeling

by the market, but the start

offering was week's rates. A few we apprehend

will go up a grain higher. H. Whitney sold 2

oxen, of 3300 lbs, at \$4.65 per 100 lbs. M. D. Holt

& Son sold 4@5 cattle, of 3000 lbs, at 5¢@5.5¢

p. l. w. D. L. Gould, 15; W. H. Lowe, 30; M. D. Hoyt & Son, 22; McElroy & Weston, 61; D. G. Lougee, 4; Blaisdel & Co., 26.

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102 sheep, 76 hogs, 476 calves. Vermont, 72 cattle,

31 calves

Our Homes.

The Workbox.

LADIES' KNITTED UNDERVEST.

Procure 4 skeins of white two-thread Saxony yarn, 1 pair bone needles No. 1, 1 pair steel needles No. 15, 1 fine steel crocheting hook. With steel needles cast on 128 stitches, and knit 1 stitch plain and purl 1 alternately till you have finished 13 inches, keeping the ribs correct.

Now put in bone needles and knit 2 plain and purl 2 for 12 inches more. Go back to steel needles and knit 1 plain and purl 1 alternately for four inches. Back to bone needles and knit 2 plain, purl 2 alternately for five inches.

To shape the armholes, decrease 1 stitch each end of needle, every other row, until there are 100 stitches on the needle. Rib 2 and 2 for 10 stitches each end of shoulders, and bind off intervening stitches for neck. Knit shoulder pieces to a depth of eight inches.

Back—Cast 80 stitches with bone needles between the two shoulder pieces and rib 2 and 2 for 13 inches. Increase one stitch each end of needle every other row until there are 128 stitches on the needle. Rib 2 and 2 for five inches.

With steel needles rib 1 and 1 for four inches.

With bone needles rib 2 and 2 for 12 inches. Then with steel needles rib 1 and 1 for 13 inches and bind off.

If you wish sleeves, with the bone needles cast on 92 stitches, rib 2 and 3 and decrease 1 stitch each end of needle every other row until there are 76 stitches on the needle; change to steel needles and rib 1 and 1 for 13 inches and bind off. Sew up under-arm seam and sew in sleeves.

A simple shell edge may finish the arm seam if preferred.

Around neck crochet a row of holes, to run ribbon in, finish this with a pincot shell. Silk may be used for the crocheting.

EVA M. NILES.

Facts about Oyster Farms.

"How We Are Fed," by James Franklin Chamberlain (the Macmillan Company), is a book for children, but contains much information that would be unfamiliar to most adult readers, one particularly interesting chapter being on oyster farming.

Oyster farms, says Mr. Chamberlain, are far more profitable than are those upon which corn and wheat are raised. This is a new industry in our country, but it is very old in some parts of the world. As long ago as the seventh century a Roman knight raised oysters for the market, and it is said that the business made him very wealthy.

Except for the first few days of their lives oysters are prisoners, being attached to rocks, to the shells of their dead relatives and to other objects. They grow in immense numbers, and crowd one another more than people do in the tenement houses. In fact, most of them are soon crowded out and die.

Oyster beds are not found in very deep water, but rather along the shores, generally near the mouth of some river. The oysters often live where they are uncovered when the tide goes out, and on this account, partly, man has used them for food for ages. When the Pilgrim Fathers landed on the shores of New England they found that the Indians used oysters very commonly, and all along the coast were great heaps of shells. At the very first Thanksgiving dinner given in America oysters were served.

In a single year an oyster will produce more than a million young ones. The young oysters are called spat, and most of them are drifted away by waves and currents, or devoured by larger sea animals.

Oysters used to be so plentiful on the natural beds that they were very cheap, but by gathering them at all times of the year, so that they had no chance to produce their young, as well as by the catching of the young themselves, many of the natural beds were destroyed. In order to keep up the supply of this food men began oyster farming.

The oyster farmer prepares his farm in various ways. He places clean oyster shells, stones, trays, bundles of sticks and other things on the bottom, so that the oysters may find something to which to attach themselves. Then he places the young oysters, or spat, on these objects. When trays are used, several are placed, one upon another, and bound together by means of a chain. These trays are taken up from time to time, in order to gather the oysters that are ready for market. Sometimes stakes are planted in a somewhat circular form, cords are attached to the stakes, and bundles of sticks are fastened to the cords in such a way as to keep them a little above the bottom. Young oysters attach themselves to these sticks, which may be drawn up when the proper time comes.

Oysters grow at very different rates. In two years they may grow to be six inches in length, or it may take them several years to reach that size. They grow most rapidly on the artificial beds, and are also of a better quality than on the natural.

The starfish is one of the greatest enemies of the oyster, large numbers of which it destroys every year.

Babies Checked Here.

Two enterprising girls who wanted to earn money this season and have a summer outing at the same time thought up a clever scheme and are making it pay beyond their wildest expectations, although they have been established but two weeks.

Both of them know something about kindergarten work and are fond of children so they rented a large tent, pitched it on the sand, at a popular resort along with the snake charmer, the fair woman, the toy railroad and the rest of the side shows. They had no flooring put in the tent, but made it attractive with festoons of seaweed, kelp and shells. On the sand they spread a heavy rug or two, heaps of pillows and hassock cushions covered with gay, wash cases, added two small bamboo screens, behind which are concealed more pillows on rugs, and in two great trunks they keep all the rest of the accessories necessary to their enterprise.

These are a quantity of small tin pails, toy hoes and spades, building blocks, cardboard, bright wools, blunt needles, highly colored tissue papers, a fine assortment of beads of all sizes and bunting balls.

Then they hung out their sign, "Day Nursery." Patrons began flocking as to a luncheon counter.

Parents go to call checked their whole family; mothers ready for the morning dip bone the baby with many injunctions; fathers tired of answering "What for?" took their troublesome charges to the tent shelter; giddy young aunts going fishing with their "steadies" took little nieces and nephews to leave, and all received checks for the little ones left.

Now, when fond parents want to go off

for the day they take Johnnie, Susie, the twins and the baby to be cared for and fed until the sun goes down.

Often fifteen or twenty children are at the nursery during the greater part of the morning, and a charming sight it is. The attraction fairly outshines the side show.

Behind the blue screens lies a fat cherub gurgling over a string of smooth shells, and just ready to drop off into dreamland. Behind the green screen under a bit of mosquito netting slumbers a dimpled darling hugging her bottle.

Out in the great tent all the little Mollies and Jimmies who have never met until today are engaged in excavations in the white sand which threatens to undermine the centre pole, or in digging dry walls or building pyramids. Around the gentle guardians the taller children are grouped pricking cards, outlining thereon in bright colored woreds circles, squares, birds, beasts and fishes, such as were never seen on land nor sea. All must "play nicely," be polite, and are conscientiously "minded" by these caretakers.

Outside the tent, under other chaperonage, the small charges are watched while they wade or play at catching the tiny ripples which roll in shoreward, and none are permitted to stray out of sight or hearing. When the children are scattered about at play, the day nursery looks like a baby orphan asylum on a holiday jaunt, and every woman stops to exclaim: "Ain't they too cute for anything?" and to ask questions.

"We are doing more business than the charmmer," said one of the pretty pretenders yesterday. "We are not only making all our expenses, but will have a big surplus at the end of the season. We shall stay as long as the crowds do. Some of the same children come every day. The mothers know they are taken better care of than by nurses, for we direct their amusements, correct their speech, and give them a constant change of occupation, so they do not get restless and fret. The tent is better for them than so much hot sun."

"Yes, we furnish them lunches when desired: fruit, milk, bread—whatever they are accustomed to eating."

"Do you ever quarrel?" asked a curious observer, noting an incipient struggle over a hoe.

"Oh, no," replied the fair caretaker, unconsciously dispossessing a scowling two-year-old of the implement in contention and replacing it with a brilliantly-red shovel, which at once distracted his attention. "They are such good children, not one of them whining or crying; I suppose mothers would not leave really pensive or half-sick little ones with us. We are very careful that they are all bright and strong children. It is great fun—and so profitable!"—Los Angeles Times.

To Strengthen the Eyes.

That they should be special exercises, athletics, if you will, for the eyes, is perhaps a novel idea to many. But it is said that one way to strengthen the eyes is to turn them alternately upward and downward as far as possible twenty times in succession. Do this slowly.

Next turn the eyes on the level from right to left, repeating as before. Turn them to the upper left corner, and then to the lower right corner. Then alternate the motion from the upper right corner to the lower left corner, and repeat.

Conclude these exercises by rolling the eyes around, first to the right, then to the left, in the extreme limit of the muscular extensions. Be very careful when performing the exercise not to strain the muscles.

The eyes should be bathed every night before retiring to remove any dust that might have gathered on the lids during the day. Cold water should be used, although lukewarm water is good occasionally.

Open the lids and let the water bathe the eyeballs. Wipe them with a soft towel, taking care to rub toward the nose. This motion has a tendency to remove any foreign matter.

To preserve the round shape of the eyeballs occasionally rub them gently, and always toward the nose. As one grows older the eyeballs have a tendency to become flat. Gentle rubbing or massage helps to preserve their shape.

If the lids are inflamed by cold or dryness, a little rose water is good for bathing them. Cold weak tea, weak salt water and warm milk are also good for occasional use. The eyelid should be diluted with water.

Bathing with equal parts of with hazel and water is very restful to the eyes. Another plan is to bathe the eyes with warm water in which are dissolved a pinch of powdered borax and two or three drops of spirits of camphor.

A soft linen cloth which is employed for no other purpose is better to use when bathing the eyes than a sponge.

The eyes should never be used when they are tired or weak from illness, nor should they be exposed to a strong light at any time. The light should always fall on the work or book from over the left shoulder.

The creams used for the complexion are bad for the eyes and should never be applied. On no account should the eyes be touched with lotions or ointments except under the supervision of an oculist. The sensitiveness of these organs is so great that they resent this slightest maltreatment.

To stimulate the brilliancy of the eyes by the application of belladonna is certain to do injury. The Eastern custom of darkening the inside of the eyelids and eyelashes with powdered kohl is not unknown in this country. Moore, in "Lalla Rookh" represents the women of the harem in the performance of the various operations of their toilet, as mixing:

The Kohl's Jetty dye.

To give that long, dark language to the eye which makes the madda, whom kings are proud to call.

From fair Circassia's vale, so beautiful.

No Eastern woman conders herself completely dressed till she has tinged her hair and the edges of her eyelids with the powder of lead ore. The operation is performed by dipping into the powder a small wooden bodkin of the thickness of a quill, and then drawing it through the eyelids over the ball of the eye.

That is what the prophet Jeremiah means when he speaks of rending the eyes with painting. The original words regarding Jezebel painting her face are: "She adjusted her eyes with the powder of the lead ore."

Another reason against the practice of painting the eyes which should appeal to every woman, is that the paint in time makes the flesh around the eye wrinkled. —New York Sun.

A woman who has succeeded in reducing the flesh about her waist to artistic proportions recommends this as an exercise: Lie flat on the back upon the floor. Put the arms behind the head, and then lie down again and raise one leg as high as possible, then the other. Repeat each movement morning and evening until tired.

Now, when fond parents want to go off

Summer Hygiene.

Summer is the season of health and recuperation for those who properly regulate their mode of living. For those who do not it is a season of discomfort.

Pure, healthful, light food that will not stimulate heat production while it properly nourishes and strengthens the body and brain is the great essential.

It is conceded that the best of all foods for summer diet are the quickly made flourless biscuits, rolls, puddings, cakes, muffins, etc., such as are made with baking powder. A most excellent household bread also made with baking powder instead of yeast. These, properly made, are light, sweet, fine flavored, easily digested, nutritious and wholesome. Yeast bread should be avoided wherever possible in summer, as the yeast germ is almost certain in hot weather to ferment in the stomach and cause trouble. The Royal Baking Powder foods are unfermented and may be eaten in their most delicious state, viz., fresh and hot, without fear of unpleasant results.

Alum baking powders should be avoided at all times. They make the food less digestible. When the system is relaxed by summer heat their danger is heightened.

The flour-foods made with Royal Baking Powder are the acoms of perfection for summer diet. No decomposition takes place in their dough, the nutritive qualities of the flour are preserved and digestion is aided, which is not the case with sour-yeast bread or cakes.

Fat People and Preparation.

Fat people are less able to resist the attacks of disease or the shock of injuries and operations than the moderately thin.

In ordinary everyday life they are at a decided disadvantage. Their respiratory muscles cannot so easily act. Their heart is often handicapped by the deposit on it, and the least exertion throws them into a perspiration. This last fact is curiously misunderstood. It is almost universally looked upon as an actual "melting" of the subcutaneous fat and is considered to be nature's method of getting rid of the superfluous.

But this is not correct, for in spite of its greasy appearance sweat only contains a trace of fatty matter, rarely more than .01 per cent, and this comes of course from the cells of the sudoriparous glands and primarily from certain constituents in the blood. A person whose limbs and body are covered with adipose tissue is in the position of a man carrying a heavy burden and too warmly clothed. —London Hospital.

The Value of Condition.

As the value of condition will soon be here again, it is well to remember, says the Cooking Club, that this fruit contains a larger percentage of phosphorus than any other fruit or vegetable. This phosphorus is admirably adapted for renewing the essential nervous matter of the brain. The acids are also of great value for people of sedentary habits whose livers are sluggish in action, these acids serving to eliminate from the body noxious matters, which if retained, would make the brain heavy and dull, or bring about jaundice or skin eruptions.

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Domestic Hints.

Broiling Frogs.

Select eighteen or twenty good-sized, fine, fresh frogs, pare off the feet neatly, then lay the frogs on a dish, and pour two tablespoonfuls of sweet oil over, season with a pinch of salt and a pinch of pepper, and squeeze in the juice of a fresh lemon. Roll them around several times in their seasoning, then place them nicely on the broiler, and broil them for four minutes on each side. Take off, dress them on a hot dish, pour a gill of madre d' hotel butter over, and send to the table.

SUCKING PIG, A LA FRANCAISE.

To make the sucking pig a la Francaise, select a good pig, wash it well, and then lay it on a spit, with the feet neatly tied, and season with a mixture of finely minced breadcrumbs and ladleful of broth to moisten. Stir around in the frying pan until well mingled, season with salt and pepper, stuff the pig and roast it in the oven. When nearly done take the pig and cut it in pieces of the right size to serve, put them in a broad saucier and pour in Spanish sauce to nearly cover, put a lid on and let stew slowly.

Conclude these exercises by rolling the eyes around, first to the right, then to the left, in the extreme limit of the muscular extensions. Be very careful when performing the exercise not to strain the muscles.

Prune Tart.

Mix 14 cups of flour and half a cup of sugar. With the tips of the fingers mix in two-thirds of a cup of cold butter, until it is the consistency of fine bread crumbs and ladelful of broth to moisten. Stir around in the frying pan until well mingled, season with salt and pepper, stuff the pig and roast it in the oven. When nearly done take the pig and cut it in pieces of the right size to serve, put them in a broad saucier and pour in Spanish sauce to nearly cover, put a lid on and let stew slowly.

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ROYAL LEMON SAUCE.

In a granite saucier mix half a cup of sugar with the tips of the fingers and two-thirds of a cup of seedless raisins, a tablespoonful of shredded citron, and a dozen blanched and chopped almonds. Add gradually one and a quarter cups of boiling water and boil for five minutes, stirring constantly; then stir in a little of the grated rind of a lemon and a few drops of vanilla and let cool.

Conclude these exercises by rolling the eyes around, first to the right, then to the left, in the extreme limit of the muscular extensions. Be very careful when performing the exercise not to strain the muscles.

CHICKEN MOUSSE.

Remove all the meat from a cold cooked chicken and cook the carcass in a very little water, putting in an onion and some parsley to flavor it. Chop the meat, when freed from skin, and then pour it to a paste, adding about a quarter of its quantity of cold cooked ham. Season with salt, white pepper and a very little mace, and moisten with the stock in which the carcass was boiled. Add then a gill of cream very stiffly whipped. Put a layer of this mixture into a charlotte mould, then a layer of cubes of foie gras, truffles chopped, and cooked fresh mushrooms; then a layer of the chicken mixture, and so on till the mould is full. Set the mould on ice for two or three hours and unmold when serving. Garnish with parsley and slices of ham.

CHILI SAUCE.

For chili sauce use ripe tomatoes. To each eighteen allow 21 pounds of sugar, one cupful of sugar, and a green pepper enough to make one pint of sauce. Cut the tomatoes in small pieces and chop them fine, two tablespoonfuls of mixed ground spices—cloves, allspice and cinnamon. Roll all together until a sauce is formed and the flavors are well blended so that one is especially distinguished from the rest. Pack in small jars and store in a cool place.

HINTS TO HOUSEKEEPERS.

In preparing shrimp for salad,

The Horse.**High-Speed Mares.**

The first trotter to beat 2.30 was a mare, and the gradual reduction in the mare's record from that day to the present is shown by the following list in the Horse Review: Lady Suffolk, at twelve years of age, in 1845, 2.29; Highland Maid, at six years, in 1853, 2.27; Flora Temple, at fourteen years of age, in 1859, 2.19; American Girl, at seven years, in 1868, 2.19; Lady Thorn, at thirteen years, in 1868, 2.14; Goldsmith Maid, at seventeen years, in 1874, 2.14; Maud S., at eleven years, in 1884, 2.08; Sunol, at five years, in 1891, 2.02; Nancy Hanks, at six years, in 1892, 2.02; Alix, at six years, in 1894, 2.03; Lou Dillon, at five years, in 1903, 2.03. Sires of the above-named mares are: Lady Suffolk, by Engineer 2d; Highland Maid, by Saltram; Flora Temple, by Bogus Hunter; American Girl, by C. M. Clay Jr.; Lady Thorne, by Manbrino Chief; Goldsmith Maid, by Alexander's Abdallah; Maud S., by Harold; Sunol, by Electioneer; Nancy Hanks, by Happy Medium; Alix, by Patronage; Lou Dillon, by Sidney Dillon.

It will be seen that the progress of the mares in extreme speed has been irregular. Lady Suffolk's record stood for eight years, and then was three times beaten in one season. Flora Temple's epochal 2.19, the first mile ever trotted below 2.20, stood for ten years, and was then twice lowered in one season. Goldsmith Maid's 2.14 stood for six years, until 1890 Maud S. three times reduced it. Maud S.'s own crowning achievement, 2.08, was unassailed for six seasons, but in the next two Nancy Hanks had reached 2.04. "Our Nancy" reigned two years, and then yielded her crown to Alix, who now, after a sway of nine years, relinquishes the sovereignty to Lou Dillon.

In this record of mares, eight—Lady Suffolk, Highland Maid, Flora Temple, Goldsmith Maid, Maud S., Sunol, Nancy Hanks and Alix—have each also held the world's supreme record. Will Lou Dillon be the ninth? She has a second and a quarter farther still to go to reach the goal. The gain of every fraction of a second at her rate of speed is a heart-breaking, nerve-racking, strength-exhausting effort, but the majority of those who know her best look for her to succeed. Still, should she never trot another fast mile she will, as we have said, remain a marvel—a mare without a parallel. We congratulate C. K. G. Billings upon possessing her; Mr. Pierce, the survivor of her breeders; the Messrs. Pierce Bros. upon having bred her, and Millard Sanders, who has developed her speed and driven her to her record, upon her marvelous performances.

During the intense heat of July the Massachusetts Humane Society distributed over one thousand hats to relieve suffering horses.

At the meeting advertised at Empire City Park, New York, N. Y., there will be enforced a rule which will send to the stable all horses which do not stand for money at the end of the second heat. This means that unless a driver manages to get his horse up into the first four in either the first or second heat he must drop out of the race.

At the Columbus meeting two weeks ago the pacer Cutie went a mile alone in 2.04 in an advertised effort to beat 2.05, but failed to beat 2.10 hooked to sulky. In England a month ago the guideless trotter Lady R. went a mile in 2.14 trying to beat 2.17. This is the fastest mile ever trotted in the old country.

The starting payments have been made on twenty-nine three-year-olds, twenty-three two-year-olds and seven pacers in the Horse Review Futurity to be decided at Cincinnati, Sept. 28-Oct. 3. Thirty-six of the trotters are by sires with standard records and all of the pacers.

An Indianapolis pacer with a trial of 2.14 weighs 147 pounds.

Drowning Accidents.

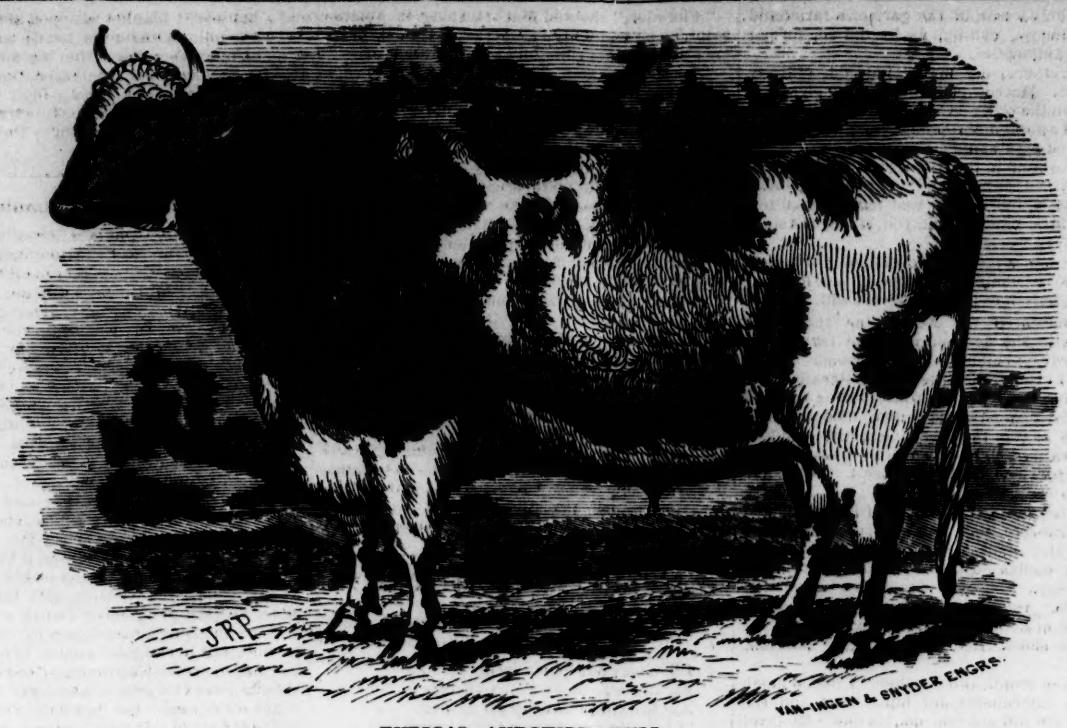
In the official Log Book recently issued by the Bureau of Navigation, up-to-date instructions are given for "restoring the apparently drowned." These do not very materially differ from those hitherto known and practiced by coast patrolmen, life-savers and others, except that the arms of the patient are not used as hitherto in restoring respiration.

One important point is laid stress on, however, in regard to a life symptom which hitherto has been considered a death symptom. The muscular rigidity and clenched jaws which hitherto has been considered a sign of death is now regarded as a sign of life. The Log Book says regarding this:

"Dr. Labordette, the supervising surgeon of the hospital of Lisieux, in France, appears to have established that the clenching of the jaws and the semicontraction of the fingers, which hitherto has been considered signs of death, are, in fact, evidences of remaining vitality. After numerous experiments with apparently drowned persons, and also with animals, he concludes that these are only signs accompanying the first stage of suffocation by drowning, the jaws and hands becoming relaxed when death ensues. This being so, the mere clenching of the jaws and semicontraction of the hands must not be considered as reasons for the discontinuance of efforts to save life, but should serve as a stimulant to vigorous and prolonged efforts to quicken vitality."

Persons engaged in the tasks of resuscitation are, therefore, earnestly desired to take hope and encouragement for the life of the sufferer from the signs above referred to, and to continue their endeavors accordingly. In a number of cases Dr. Labordette restored to life persons whose jaws were so firmly clenched that, to aid respiration, their teeth had to be forced apart with iron instruments. The muscular rigidity of death is different. It sets in after the temporary relaxation of jaws and hands referred to above."

The first thing to do in the case of an apparently drowned person is to expose the face to a current of air, wipe dry the mouth and nostrils, rip the clothing so as to expose the chest and waist, and give two or three quick and smarting slaps on the stomach

**TYPICAL AYRSHIRE BULL.**

and chest with the open hand. If the patient does not revive immediately proceed thus:

Separate the jaws first, if they are clenched, and keep the mouth open by placing between the teeth a cork or small bit of wood. Turn the patient on the face, place small roll of clothing under the stomach and press heavily on it for about a minute, or so long as fluids flow freely from the mouth.

If respiration is not restored after three or four minutes of this treatment, the body should be rolled over again in an opposite direction from that of the first time, and any remaining water expelled from the system. Then the artificial respiration should be resumed and persisted in, if necessary, for from one to four hours, or until the patient breathes.

In the meantime the body should be briskly rubbed, especially the legs, always rubbing from the feet upward. Whisky or brandy and hot water should be given in doses of a tablespoon every ten or fifteen minutes during the first hour after natural breathing has been restored and as often thereafter as may seem expedient.

The patient should be wrapped in flannels, put into a warm bed, with a free circulation of fresh air. Rest must be maintained for forty-eight hours, and to prevent congestion of the lungs a warm mustard plaster should be ready at all times and applied to the chest when breathing becomes at all difficult.

Raising Calves Without Milk.

It is an extremely unwise policy to feed for veal or for beef the heifer calves from valuable and good milking cows. There are far too many unprofitable cows in the country, and the heifer calves from good milkers ought to be grown to take the place of their mothers when their days of usefulness shall cease, and also to replace the poor cows. As milk is an article of diet in increasing demand, many farmers are desirous of getting the calves off their natural food as early as possible, and the problem to be solved is how to keep and grow the young animals.

Several excellent calf meals and milk substitutes are on the market, and a man may now sell all his milk and still raise the calves from his best cows, so as to build up and strengthen his own herd, and also supply better material, if he has it, to his neighbors for the same purpose. Some persons, however, prefer their own mixtures. The following formula will make a very fair milk substitute: Flour 10½ pounds, linseed 3½ pounds, finely crushed linseed cake fifty pounds. Two and a half pounds of this mixture per day will be required for each calf. Scald it in boiling water, then add enough more water to make two gallons, and add a little sugar and salt before feeding.

As the result of a considerable amount of experimental work, the following mixture is said to give most satisfactory results: Wheat flour, thirty pounds; cocoanut meal, twenty-five pounds; nutriment, twenty pounds; linseed-meal, two pounds; dried blood, two pounds. One pound of this is added to six pounds of hot water, stirred for a few moments, allowed to cool to 100°, then fed to the calf from a pail or calf-feeder, the latter preferable. The calves are taken at seven to ten days old, and at first are fed twice a day on a ration of three pounds whole milk and one-half pound of the above mixture; in a few days—four to seven, depending on how the calf thrives—it is put on the full ration of calf meal. Wheat flour tends to keep the bowels from becoming too loose. Cocoanut meal contains twenty per cent. protein and nine per cent. fat.

THE PARCELS POST UNION.

As long ago as 1880, Dr. Stephan, the great postmaster-general of Germany, called round him the representatives of the leading nations of Europe and established the International Parcels Post Union. Today this service covers thirty-five of the countries of the World Letter-Post Union, and more than half the civilized world, but not the United States. Under it eleven parcels go today from Germany to Italy for a quarter, to Egypt for forty-five cents, and, by virtue of our one parcels post convention with a European power, to the United States for fifty-eight cents, plus our surtax of five cents—in all sixty-three cents.

THE SWISS REGULATIONS.

Switzerland takes eleven-pound parcels from any postoffice in the republic to the most distant chalet on the farthest Swiss Alps for eight cents; this charge also covering an indemnity of \$3 for a delay of over twenty-four hours beyond the proper delivery, and insurance against loss or damage up to \$2 a kilogram.

The Swiss post takes a forty-four pound packet from the postoffice to the address for thirty-three cents. There seems to be no limit to the weight of the Swiss parcel, and its only limit in bulk seems to be the size of a railway car door, two meters in any direction.

THE GERMAN POST.

The German post would have taken the suit-case—eleven pounds—any distance up forty-six English miles for six cents, and greater distances within the combined area of Germany and Austria for twelve cents. The German parcels limit is fifty kilos, 110 pounds; and parcels up to this weight are now interchanged between Germany, Austria and Switzerland by post.

THE FRENCH SYSTEM.

France, inaugurating her parcels post with a three-kilo weight-limit in 1880, ex-

pects to get any fancy muskmelons, and a few such coming from the far West bring comparatively good prices; these range widely, however, as some of them are of very ordinary quality; from nearby Southern points the receipts are nearly all inferior and pressing for sale at any reasonable offers. Watermelons are in fair demand, and quotations are well sustained.

The Fragrance of the Golden-Rod.

If those who have not already made full acquaintance with this everywhere-present flower (which many claim should be our national emblem) will test it for fragrance, I believe they will enjoy a very pleasant revelation, for in delicacy, spicy delicacy, but few of our garden favorites can bring to us equal pleasure. It suggests that of the delicate verbena-like plant, the abroma umbellata. We refer to the most common species of golden-rod, that found in utter abundance everywhere about us, adoring with its golden beauty even the most barren of our waste places.

The coarser structured species which abound along the seashore are not so fragrant. I always bring any wild flower from my eye to my nose, and sometimes get a rich reward. How many of my friends have made acquaintance with the exceedingly rich fragrance of the blossoms of the wild, low vine blackberry? Even the children call it, which is to be found as a weed in every garden adds a pleasing fragrance to the delicate beauty of a flower which we tread under foot.

Give the Orchard a Chance.

I know a Fayette County farmer (that made two or three trips a week to Uniontown and vicinity last fall, for three months. His average load brought him \$12. His orchard covered about five acres, and he told me he cleared some \$300. Where is the man in this section that cleared \$300 on five acres of wheat? Give your orchards a chance and they will pay you well. Keep the ground clear of insects by using plenty of salt.

Make a kettle of concentrated lye soap, take a strong solution of this, mixed with turpentine, in the proportion of one pint to five gallons, and wash your trees well, twice during the season, once in the early spring and once in the summer, scraping away all the old bark, dig around the root and pour in from one to two gallons of boiling lye, mixed with one gill of turpentine and one pint of salt dissolved.

Moorestown, Pa. J. REMALY.

Our Postal System.

"We have the worst postal service of any civilized country in the world. There are improvements adopted in England, France, Germany and Italy, twenty and thirty years ago, which we have not yet adopted at all or only partially or imperfectly," wrote R. H. Dana, in "The Appointment and Tenure of Postmasters," and James L. Cowles quotes this as a preface to his article in the Outlook on what the postoffice might do. He says that a dress-suit case was presented at the New York postoffice for mailing to New Haven, and after considerable parley it was accepted, the postage costing \$3.08. A few days later Mr. Cowles received a letter from Assistant Postmaster General Wynne stating that the post office is intended for the interchange of correspondence and not to convey freight or express matter.

Since 1885, says Mr. Cowles, our postal movement has been practically one step forward, two steps back.

THE PARCELS POST UNION.

As long ago as 1880, Dr. Stephan, the great postmaster-general of Germany, called round him the representatives of the leading nations of Europe and established the International Parcels Post Union. Today this service covers thirty-five of the countries of the World Letter-Post Union, and more than half the civilized world, but not the United States. Under it eleven parcels go today from Germany to Italy for a quarter, to Egypt for forty-five cents, and, by virtue of our one parcels post convention with a European power, to the United States for fifty-eight cents, plus our surtax of five cents—in all sixty-three cents.

THE SWISS REGULATIONS.

Switzerland takes eleven-pound parcels from any postoffice in the republic to the most distant chalet on the farthest Swiss Alps for eight cents; this charge also covering an indemnity of \$3 for a delay of over twenty-four hours beyond the proper delivery, and insurance against loss or damage up to \$2 a kilogram.

The Swiss Post.

The Swiss post takes a forty-four pound packet from the postoffice to the address for thirty-three cents. There seems to be no limit to the weight of the Swiss parcel, and its only limit in bulk seems to be the size of a railway car door, two meters in any direction.

THE GERMAN POST.

The German post would have taken the suit-case—eleven pounds—any distance up forty-six English miles for six cents, and greater distances within the combined area of Germany and Austria for twelve cents. The German parcels limit is fifty kilos, 110 pounds; and parcels up to this weight are now interchanged between Germany, Austria and Switzerland by post.

THE FRENCH SYSTEM.

France, inaugurating her parcels post with a three-kilo weight-limit in 1880, ex-

tended the limit to five kilos (eleven pounds in 1892, and to ten kilos (twenty-two pounds) in 1897; with this result: "The radical measure of 1897, which involved an increase of one hundred per cent. on the weight of the parcels, proved a success."

SIMILAR SHARPS OF THE UNITED STATES.

The great commercial nations of the earth are now handling in their domestic and international parcels services over 375,000,000 a year, having a value of thousands of millions of dollars.

There is an annual interchange of some fifty million international parcels a year. The share of the United States in this international service last year, parcels received and dispatched, was less than 150,000.

Notes from Washington, D. C.

The uncompromising hills of New England and likely those of other sections of the United States where cattle and the ordinary breeds of sheep cannot find a living, are likely to become stocked with a domesticated mountain sheep, which may rival the goat in its ability to live under conditions where other domestic animals would starve. Experiments are now being made with the famous Welsh sheep looking to this end. The editor of the Bureau of Animal Industry, George Fayette Thompson, had some interesting things to say on this subject the other day:

"In Wales one frequently hears the remark concerning the Welsh Mountain sheep," said Mr. Thompson, "that they make the best mutton grown in the world. A well-known firm of breeders of Hartford, Ct., in their efforts to find some breed of domestic animal that might thrive profitably on the hill farms of New England, determined to test the claims made for the mutton qualities of the Welsh sheep. Accordingly, they purchased fifty-seven ewes and two rams in Wales, in the neighborhood of Llanfairchan, and when they were shipped to this country in March, 1902. The North Wales Chronicle, in mentioning this incident, says: 'It is the first time that this breed of sheep has been exported, and if they become acclimated quickly, more sheep of the same breed will be sent to America.'

"The Bureau of Animal Industry received a communication from the Hartford farm last November, stating that at that time the sheep had met fully all their experiments. They recognize, however, that a longer time is required, in order to ascertain fully the adaptability of this breed for the hilly portions of New England.

"The Welsh Mountain sheep is a breed which is believed to be native to the soil of Great Britain, not only in the mountains of the principality of Wales, but in the valleys as well, and also to the mountains and valleys of some sections of England. Recent times have seen the Welsh sheep yield their place in England and in the lower lands of Wales to the larger breeds, and they have been driven into the mountains of Wales, where they have thrived as no other breed is able to under like conditions.

"These sheep are hardy, delight in lofty situations and prove to be good nurses to their lambs. Few fences can control them. They rarely produce more than one lamb at a time, unless crossed with improved breeds.

"The Welsh Mountain sheep is quite small, yielding from five to eight pounds to the quarter of dressed meat. The crosses of the ram of the larger breeds upon the ewes of this one have increased the size of the animal, and it would appear from the demand for the mutton thus produced that the peculiar flavor that is characteristic of the Welsh Mountain is still present. Welsh mutton is considered as one of the rarest delicacies of the Englishman's table, and in the grocers' shops it sells at two or three times the price of ordinary mutton. Henry Stewart, in the 'Shepherd's Manual,' says: 'It is a small, restless, exceedingly active sheep, white-faced, with a carcass yielding a quarter of twelve pounds or less, but of such tenderness of flesh and high, agreeable flavor, equal to that of venison, and which brings in the shops of English cities as much as a dollar a pound at the Christmas holidays and half as much at other seasons.'

"The fleece of pure Welsh sheep weighs from two to three pounds. The fleece in creases in weight considerably in crosses with the wool-bearing breed, and it is a staple of fine quality. It has, however, a mixture of hair, which tends to diminish its value. A peculiar characteristic of this wool is that it never shrinks, and it is this wool from which the popular Welsh flannels are fabricated. It is said, too, upon good authority, that the durability of this wool exceeds that of all the other breeds. It is usually homespun, and is woven at home into all sorts of clothing. The cloths all dyed red, which are worn so universally by the women, are made of this wool."

Three singular cases of farmers applying for pensions have recently come before the pension bureau. Many of the volunteers of the civil war were recently naturalized citizens from the old countries who could make themselves, but imperfectly understood to the enlisting officers. One Frenchman who had just come over and gone to farming in Wisconsin, was named Guillaume Sarsin. His pronunciation of the name stumped the Federal officer. Finally he said, "In American it means buckwheat," and so he was enlisted and known as Bill Buckwheat. When he returned to his farm he resumed his name of Sarsin, and now it has made him some little trouble and has necessitated the opinion of a French scholar to identify

Mr. Sarsin with Mr. Buckwheat.

Another singular case is that of Charles Ziegelnase of Pennsylvania, who translated his name to the enlisting officer of the regiment he entered as "Gantsfoot," under which name he was enlisted and known throughout his army service by his comrades. All the testimony necessary to establish his claim for a pension, of surviving comrades and officers, is descriptive of Charlie Gantsfoot, and yet it is Mr. Carl Ziegelnase who lives on his farm today in Pennsylvania with his numerous progeny of little Ziegelnases, so that after these long years the question of proving the two men the same has caused him considerable worry.

Another pension case is that of Fritz Eisenbeis, who left his father's farm in the Dutch section of central Pennsylvania, when a mere lad, but of leanings mould and appearance. Like the residents of some of the entire counties of Pennsylvania at that time, he had not long been in the United States and could speak hardly a word of English. "Vrititz Izembelsz," gave him his name, or something probably which may have sounded like that. "Izembelsz," he roared at the puzzled officer. "Izembelsz, ironbiter in America." "Good," said the officer. "I judge, you are, perhaps, bite nails." And so Fritz Eisenbeis was enlisted and carried out his appellation, for he